

P+S

PRATS & SYMINGTON · QUINTA DE RORIZ
DOURO · PORTUGAL



SCORES

92 Points, Wine Enthusiast, 2018

POST SCRIPTUM DOC DOURO RED 2016

THE WINE

Post Scriptum is a partner wine to Chryseia, drawn from the same vineyards. Its profile is similar, with expressive, fresh and concentrated fruit married to exquisite balance and elegance. Lighter oaked, it is ready to enjoy at a younger age.

VINTAGE OVERVIEW

An unseasonably warm winter and unseasonably cool spring — both exceptionally wet — were followed by one of the hottest summers on record. At the end of August 40% more accumulated rainfall than the 30-year average was recorded in the Douro and these water reserves attenuated the effects of the very hot and dry summer. Timely rain came to the rescue during two days in late August, refreshing the vines which were straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. The vintage started at both Quinta de Roriz and Quinta da Perdiz on September 15th and was concluded on October 11th and 10th, respectively; a later vintage than normal.

WINEMAKING

The grapes are sorted by hand before undergoing destemming and an automated berry selection process. They are then gently crushed before being transferred to the fermentation vats where they are inoculated with a specially selected yeast culture and fermented at 77F. During fermentation, the wines are gently macerated in order to produce an earlier drinking wine but with the ability to mature in bottle.

WINEMAKER

Bruno Prats and Charles Symington, assisted by the Symington DOC Douro winemaking team.

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz and Quinta da Perdiz,
Douro- Cima Corgo.
68% Touriga Nacional
32% Touriga Franca

Decanting: Not Required

UPC: 094799100034

STORAGE & SERVING

Ready for immediate consumption, although the wine has potential to continue developing favourably in the bottle.

WINE SPECIFICATION

Alcohol: 13.5% vol
Total acidity: 5.1 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation