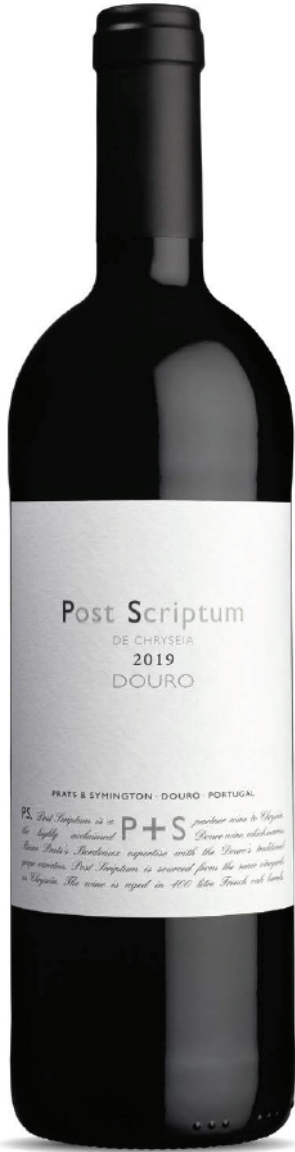


# P+S

PRATS & SYMINGTON · QUINTA DE RORIZ  
DOURO · PORTUGAL



## SCORES

92 Points, Wine Enthusiast, 2022  
90 Points, Wine Advocate, 2021

# POST SCRIPTUM de Chryseia 2019 Douro Red

## 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

We had a very dry and mild winter and spring, and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Before the vintage, we experienced fine conditions including some useful rain in late August, which re-hydrated the vines. We were blessed with ideal harvest conditions throughout September with clear sunny days bringing moderate temperatures that contributed to balanced ripening — evident in the excellent balance between the levels of acidity and sugar. Yields were closer to average following the exceptionally small years of 2017 and 2018. Expressive aromas, freshness and liveliness are the hallmarks of the 2019 wines.

## WINEMAKING

The grapes are sorted by hand before undergoing de-stemming 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, Charles Symington, Pedro Correia and Miguel Bessa.

### PROVENANCE & GRAPE VARIETIES

Quinta de Roriz and Quinta da Perdiz,  
Douro- Cima Corgo.  
56% Touriga Franca  
33% Touriga Nacional  
7% Tinta Roriz  
4% Tinta Barroca

Decanting: Not Required

Suitable for Vegans

8,500 Cases produced

UPC: 094799100034

### STORAGE & SERVING

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

### WINE SPECIFICATION

Alcohol: 14.2% vol  
Total acidity: 5.8 g/l tartaric acid

Symington Family Estates is a certified B-Corporation

### Certified



This company meets the highest standards of social and environmental impact

Corporation