

P+S

PRATS & SYMINGTON · QUINTA DE RORIZ
DOURO · PORTUGAL



SCORES

92 Points, James Suckling, 2023
90 Points, Wine Advocate, 2022
90 Points, Wine Spectator, 2022

POST SCRIPTUM de Chryseia 2020 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

Winter and early spring rainfall was roughly in line with the average, but higher-than-average temperatures brought forward the vegetative cycle by three weeks. If overall rainfall levels were reassuring, the temperatures were far from it: every month apart from April was considerably warmer than the 30-year mean. With virtually no rain in June or July, we were relieved to have 12.6 mm falling on 20th August, although the rain was followed by three heat waves lasting until mid-September. With the heat diminishing the benefit of the rainwater – and faced with the possibility of berry dehydration – we began picking our white grapes from the 25th August. These were in surprisingly good condition (given the summer drought), allowing us to make some very good wines. Production was down by 40% in soroperties, but the lower yields were compensated by overall good quality.

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.
51% Touriga Nacional
34% Touriga Franca
10% Tinta Barroca
5% Tinta Roriz

12 months in 400L French oak barrels.

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: 14.5% vol
Total acidity: 5.6 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