

# P+S

PRATS & SYMINGTON



Prats & Symington was founded in 1999 as a joint venture between the well known Bordeaux winemaker, Bruno Prats and the Symington family. It is an independent company specialising in dry red wines which has been at the forefront of the DOC Douro quality revolution and instrumental in driving forward the high quality image of the region.

## POST SCRIPTUM

DE CHRYSEIA

2017

### 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

2017 was the second driest year in the Douro and easily the hottest of the last four decades. For the vines' vegetative cycle, between March and September, the cumulative rainfall deficit averaged 50%. The dry, mild winter was followed by the three crucial spring months – March, April and May – that were cumulatively 2.6°C warmer than average. The lack of rain notwithstanding, the regional grape varieties responded with characteristic resilience, adjusting early on to the exceptionally dry conditions that prevailed from the outset of the year. Unsurprisingly, the precocity of the year's vegetative cycle resulted in the earliest vintage ever recorded; picking starting on the 28th of August with Tinta Roriz in both Quinta de Roriz and Quinta de Perdiz, and finished on the 18th of September in Roriz and the 20th in Perdiz, with the Touriga Franca and some Touriga Nacional. Fortunately, the heat abated a little during September, especially nocturnal temperatures, which created a beneficial situation reflected in the high quality of the grapes received in the wineries. The outcome of the vintage surpassed all expectations.

### 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 25C. During fermentation, the wines are gently macerated in order to produce an earlier drinking wine but with the ability to mature in bottle.

### WINEMAKERS

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.  
Touriga Franca 51% and Touriga Nacional 49%.

### AGEING & PRODUCTION

12 months in 400L neutral French oak barrels.

### STORAGE & SERVING

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

### WINE SPECIFICATION

Alcohol: 14.0% vol.  
Volatile acidity: 0.6 g/L (acetic acid)  
Total acidity: 5.4 g/L (tartaric acid)  
pH: 3.70  
Total sugars (glu+frut): 0.8 g/l  
Colour intensity: 1.4  
Allergy information: Contains Sulphites