

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

2021

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

Following a succession of very hot and dry years in the Douro, the 2021 growth cycle and harvest were some of the coolest in recent years. While large areas of Europe experienced extreme heat (with July being the hottest ever recorded in the continent), the Douro experienced an unusually cool summer with none of the heat waves that have become common in the region. Moderate conditions in 2021 encouraged slower, gradual maturations with balanced ripening, while the harvest itself was defined by three key periods of rain impacting our picking schedule. The remarkably cool nights contributed to excellent acidity and very good colour in the wines.

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, Charles Symington, Pedro Correia and Miguel Bessa.

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz, Quinta da Perdiz - Douro, Cima Corgo.
Touriga Nacional 45%, Touriga Franca 33%,
Tinta Barroca 8%, Tinta Roriz 8%, Sousão 3%,
Tinto Cão 3%.

AGEING & PRODUCTION

12 months in 400L French oak barrels.

STORAGE & SERVING

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

WINE SPECIFICATION

Alcohol: 14% vol.
Volatile acidity: 0.6 g/L (acetic acid)
Total acidity: 5.6 g/L (tartaric acid)
pH: 3.68
Total sugars (glu+frut): 0.9 g/l
Allergy information: Contains Sulphites