



P+S

PRATS & SYMINGTON

The Prats and Symington project, launched in 1999, was born out of shared vision of producing exceptional Douro wines, using the Bordeaux wine making expertise of Bruno Prats and the knowledge and experience of Symington Family Estates – the world’s leading premium Port producer and owner of some of the finest vineyards in the Douro valley. Today P&S are producing wines which are widely regarded as some of the best from the region.



For decades, Bruno Prats' name was synonymous with the Château of Cos d'Estournel in Bordeaux, where he was CEO and winemaker until 1998, when his family decided to sell the business. Prats then turned his attention overseas, establishing wineries and joint ventures in Chile and South Africa. In 1998 the Symington family, who had established a friendship with him through the family wine network Primum Familiae Vini, approached Bruno to form a new joint venture in the Douro Valley, where Prats would apply his Bordeaux winemaking skills and experience to premium fruit from the Symington vineyards.

As owners of some of the finest vineyards in the Douro Valley, Symington Family Estates' terroir combined with Prats' expertise was potentially a marriage made in heaven.

Charles Symington and Bruno Prats are personally involved in producing the final blends and during all the vital stages of production, from vinification to ageing



This collaboration took shape in 1999 with the creation of Prats & Symington as an equal partnership between the two families.

Prats & Symington is now the owner of two prime Douro estates, Quinta de Roriz and Quinta da Perdiz. Roriz – which sits in a natural amphitheatre on the banks of the Douro – gives strong minerality to the wines, while Perdiz – which lies on a steep gradient in the Rio Torto – produces ripe, soft, velvety wines in the relatively warmer climate. These estates are planted by grape variety, and the wines can be produced separately up to the final stage of blending.

IMAGES This page Top – Quinta de Roriz. Above – Bruno Prats and Charles Symington. Opposite page – Quinta de Roriz sits in a natural amphitheatre on the banks of the Douro.

Both estates have a high proportion of Touriga Nacional and Touriga Franca which Prats & Symington considers best suited to making outstanding Douro DOC wines. Chryseia and its partner wines are now produced at the dedicated dry red winery at Quinta de Roriz. Although the winemaking process is managed on site by Luis Coelho under the supervision of Pedro Correia, Charles Symington and Bruno Prats are personally involved in producing the final blends and during all the vital stages of production, from vinification to ageing.

Following the acquisition of the Quinta de Roriz vineyard and winery in 2009, Prats & Symington has added the Prazo de Roriz and Quinta de Roriz Vintage Port labels to its range of wines.



Chryseia was the first Portuguese red wine in the exclusive top 100 Wines of the World by The Wine Spectator



Chryseia – (meaning “golden” in ancient Greek like the name of the Douro River in Portuguese) is aged for up to 15 months in new oak barrels. Symbolising the union of two great wine making traditions, Chryseia is noted for its great elegance and balance. On the nose it has aromas of black cherries, dark plum and chocolate, whilst on the palate great freshness and minerality are both evident. This is a wine with great ageing potential. Chryseia was the first Portuguese red wine in the exclusive top 100 Wines of the World by The Wine Spectator, as well as being nominated the number 3 Best Wine in the World in 2014 by The Wine Spectator.

Wine Spectator 

Chryseia was the first Portuguese red wine ever in the exclusive top 100. Also ranked No.3 wine of the Year in Wine Spectator's Top 100 of 2014.



Post Scriptum – The partner wine to Chryseia is produced from a second selection of the lots used to make Chryseia. Using fruit predominantly from the Quinta de Roriz and Quinta da Perdiz estates in the Rio Torto, it contains a lesser proportion of new oak, giving it a lush and compact minerality, spice and fine acidity.

Prazo de Roriz – Made from the fruit of Quinta de Roriz and Quinta da Perdiz, Prazo also uses a lesser

proportion of new oak, and is largely matured in second-year barrels. Characterised by herbal and spicy aromas, it combines flavours of fresh plums, black cherries and peppery tannins on the palate.

Quinta de Roriz Vintage Port – High quality Vintage Ports are made at Quinta de Roriz in exceptional years. Produced in small quantities, these wines are noted for their power and complexity.

IMAGES This page – Above – Quinta de Perdiz lies on a steep gradient in the Rio Torto Valley, which runs North-West into the main Douro valley near Pinhão. Opposite page – Top – Vinha da Cerca. Bottom – Quinta de Roriz.