



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

2018

### 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

2018 started off very dry, with the soils parched by the previous year's rainfall deficit. However, the spring heralded abundant rain with the months between March and June all recording above-average precipitation, which amply replenished soil water reserves. The wet, cool spring and generally unsettled conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured balanced ripening of the berries with good levels of acidity that are reflected in this wine's balance. The vintage began at the Roriz and Perdiz vineyards on September 17th; the Touriga Nacional was picked from the 20th and the Touriga Franca from the 27th.

### 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 58%, Touriga Franca 39% and Tinta Roriz 3%.

### WINE SPECIFICATION

Alcohol: 14.5% vol.  
Volatile acidity: 0.55 g/L (acetic acid)  
Total acidity: 5.5 g/L (tartaric acid)  
pH: 3.68  
Total sugars (glu+frut): 1.0 g/l  
Colour intensity: 1.5  
Allergy information: Contains Sulphites

### 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.