

P+S

PRATS & SYMINGTON · QUINTA DE RORIZ

DOURO · PORTUGAL



Quinta de Roriz

Chryseia 2020 was produced from a rigorous selection of grapes from Quinta de Roriz and Quinta da Perdiz, both owned by Prats & Symington. As in all previous editions of Chryseia, there was also the usual contribution from the Roriz neighbouring estate, Quinta da Vila Velha, privately owned by Rupert Symington.

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. The harvest began on September 3rd at the Roriz vineyards with Touriga Nacional and it ended on the 23rd with Touriga Franca.

GRAPE VARIETIES:

70% Touriga Nacional | 30% Touriga Franca

Alcohol	pH	Total Acidity	Ageing	Winemakers
14,5% vol.	3.6	5,9 g/L (tartaric acid)	15 months in 400 litre french oak barrels	Bruno Prats Charles Symington Pedro Correia Miguel Bessa