



CHRYSEIA DOURO

2001

Conditions

- unusually wet with moderate temperatures in early 2001
 - conditions improved by the time of flowering
- hot and dry summer led to earlier than expected ripening and lower than anticipated yields
 - manual picking from September 13 to 27

Grape origins

Symington family Quintas of Vesuvio, Vila Velha and Vale de Malhadas

Grape varieties

- Touriga Nacional : low yielding with a lot of complexity and finesse
 - Touriga Francesa: more tannic
 - Tinta Roriz (Tempranillo)
- Tinta Cao: later ripening, less coloured, interesting aromas

Vinification

- each grape variety is vinified separately at optimum maturity
 - rigorous grape selection by hand on reception tables
 - the grapes are fully destemmed and slightly crushed
- fermentation in small thermo-regulated stainless steel tanks in the ultra modern Symington family winery at Quinta do Sol
 - regular pump-overs
- long maceration followed by malolactic fermentation

Ageing

10 months in 100% new French oak cask of 350 and 400 L

Fining

Egg white

Bottling

August 2002

Facts & Figures

Alcohol	13.8%Vol.
Total Acidity:	3.4 g/l (H ₂ SO ₄)
Volatile Acidity:	0.49 g/l (H ₂ SO ₄)
pH	3.65
Polyphenols (total index)	68
Press wine	5.5%
Coopers	TSO, Tarransaud
Production	36,000 bottles

In 2001, the final blend represents 50% of the 95,000 kg of grapes that were vinified.

Winemakers

Bruno Prats & Charles Symington and Stéphane Point

Tasting note:

Intense ruby colour, still youthful.

On the nose, notes of cherry mixed with delicately toasted wood.

The palate is soft with a pure structure of ripe and soft tannins.

The finish is tasty and fresh. A very balanced and harmonious wine.

In the press

Kim Marcus, 31st December 2003

WINE SPECTATOR 2003 TOP 100 – 94 Points – 19th out of 100

Essence of blackberry, dark cherry and smoke make this an alluring and distinctive red. Intense concentration and a firm structure provide loads of power. Dark chocolate notes dominate the finish. Still quite youthful, but should develop nicely in the years ahead. Drink 2004-2008, 3,000 cases made.

Joe Czerwinski, December 2005

WINE ENTHUSIAST – 91 Points

Boasts a huge nose of blackberries and vanilla, with hints of blueberries and tobacco. The flavours capture the essence of Port in their untamed, effusive berry flavours, but in a balanced, dry wine. Firm tannins suggest cellaring 3-5 years".