

CHRYSEIA DOURO

2004



Conditions

- wet autumn followed by a very dry winter
- warm and dry weather in May encouraged a rapid growth
- the continuing lack of rain could have meant potential hydric stress
- 77mm of rain between August 9th and 17th : the highest recorded for August in 104 years
- 25 days of uninterrupted sunshine which allowed for perfect ripening
- manual picking from September 15 to October 7

Grape origins

Symington family Quintas of Vesuvio, Vila Velha, Bomfim and P+S's Quinta de Perdiz

Grape varieties

- Touriga Nacional : early ripening, low yielding with a lot of complexity and finesse
 - Touriga Francesa: full, structured and 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

September 2005

Facts & Figures

Alcohol	14.2%Vol.
Total Acidity:	3.35 g/l (H ₂ SO ₄)
Volatile Acidity:	0.41 g/l (H ₂ SO ₄)
pH	3.7
Polyphenols (total index)	70
Press wine	0.5%
Coopers	TSO, Tarransaud
Production	36,000 bottles

In 2004, the final blend represents 38% of the 160,000kg of grapes that were vinified.

Winemakers

Bruno Prats & Charles Symington and Stéphane Point

Tasting note:

Very intense ruby colour with some youth.
The nose is rich, the wood is well-integrated and balanced with floral (rose) and fruity (black cherry) notes.
The palate is well-built, still closed, with loads of fruit in retro-olfaction. Tasty and long finish.
A wine that combines power and finesse.

In the press

Mark Squires

EROBERTPARKER.COM - 94 Points

The 2004 Chryseia seems brighter and more pointed than its 2003 counterpart, not quite as sweet, a little earthier. There are some similarities, such as refined tannins, lovely and persistent flavors and a suave, modern feel. The 2003 is far more attractive at the moment, and seems riper and sweeter, but the 2004 will likely overtake it. To me, it adds some of the complexity missing from the 2003, even if it is slightly less seductive. Ultimately, it may come down to your style preferences. I hope to retaste them side-by-side over the years. Both wines drank very well the next day and opened up beautifully, proving that they are not just about tasty fruit. This held easily for both tasting purposes and longer, despite having been open for a day, a good sign... Drink 2008-2016. This is one of the famous and increasingly successful partnerships in Portugal with foreign wine interests...In many respects, you can call this line-up from Prats & Symington one of the more modern faces of the Douro. No one will call these wines "rustic."

REVISTA DE VINHOS 17/20