

# CHRYSEIA DOURO

## 2005



### Conditions

- dry autumn 2004 followed by a very dry winter
  - summer was extremely hot and equally dry
- the vines resisted the heat and drought thanks to the schistous soils
  - very early vintage
- rain on September 7<sup>th</sup> allowed for perfect ripening
- manual picking from September 15 to October 7

### Grape origins

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

### Grape varieties

- Touriga Nacional : low yielding with a lot of complexity and finesse (70%)
  - Touriga Francesa: full, structured and tannic (30%)
    - Tinta Roriz (*Tempranillo*)

### 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

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

### Fining

Egg white

### Bottling

July 2006

### Facts & Figures

Alcohol	13%Vol.
Total Acidity:	3.2 g/l (H <sub>2</sub> SO <sub>4</sub> )
Volatile Acidity:	0.37 g/l (H <sub>2</sub> SO <sub>4</sub> )
pH	3.63
Polyphenols (total index)	n/a
Press wine	1.5%
Coopers	TSO, Tarransaud
Production	30,500 bottles

In 2005, the final blend represents 22% of the 200,000 kg of grapes that were vinified.

### Winemakers

Bruno Prats & Charles Symington assisted by Stéphane Point and Predro Correia

### Tasting note:

Very intense and youthful colour.

The nose is fine and floral, with delicate vanilla and cherry notes.

Very fresh at the start, with tannins that are surprisingly well-integrated. The finish is very soft with a fruity retro-olfaction.

A full, harmonious and elegant wine.

### In the press

*December 2007*

**JANCISROBINSON.COM – 17.5 Points**

Very dark and dark chocolate orange aromas. Chocolately black fruit. Fine, fresh, deep and dark. More perfumed than meaty. Drink 2007-2012

*Mark Squires, December 2007*

**WINE ADVOCATE – 92 Points**

Like many '05s, it is graceful and elegant, and seems a bit understated compared to the previous two vintages, particularly at first. With air, the wine asserts itself somewhat, expands in the glass and shows off the fine fruit flavors it has. There are refined, well integrated tannins around the edges that become more prominent with air. The wine is velvety, suave and harmonious, its balance impeccable. It grows on you, and becomes more and more interesting. It drank best on Day 2, despite being quite approachable early on. Drink 2009-2020.

**FINE WINE - 19/20**