

CHRYSEIA DOURO

2007



Conditions

- exceptional vintage in the Douro Valley, will be declared Vintage for the Ports
- rainfall in October and November (386mm in 8 weeks) sufficient to replenish the water table
 - beginning of 2007 rather dry and mild until April
- no excess of heat from May to July and regular rainfall preventing risk of drought
 - cool nights in August enabled perfect polyphenolic maturation
 - manual picking from September 14

Grape origins

- Quinta da Perdiz and Symington family Quintas of Vila Velha and do Vesuvio

Grape varieties

- Touriga Nacional: low yielding with a lot of complexity and finesse.
Excellent sugar/acidity balance in 2007
 - Touriga Francesa: full, structured and tannic
- Exceptional conditions of maturation during the vintage for this late ripening variety

Vinification

- each grape variety is vinified separately at optimum maturity in the new gravity-fed vats installed for Chryseia at Quinta do Sol
 - rigorous grape selection by hand on reception tables
 - the grapes are fully destemmed and slightly crushed
- fermentation in small thermo-regulated stainless steel tanks
 - regular pump-overs
- long maceration followed by malolactic fermentation in vats

Ageing

12 months in 100% new French oak cask of 400 L

Fining

Egg white

Bottling

November 2008

Facts & Figures

Alcohol	14.3%Vol.
Total Acidity:	4.91 g/l (Tart.Ac.)
Volatile Acidity:	0.54 g/l (H ₂ SO ₄)
pH	3.61
Polyphenols (total index)	n/a
Press wine	6.5%
Coopers	TSO, Taransaud, Boutes
Production	35,600 bottles

In 2007, the final blend represents 33% of the 178,000 kg of grapes that were vinified.

Winemakers

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

Tasting note:

Intense, vibrant colour. Very fine, complex nose, combining the floral character of the Touriga Nacional with fruity notes of blackcurrants and black cherries as well as a hint of toasty bacon. On the palate, the wine is sumptuous and sweet. Very long with superb concentration, albeit not excessive. A wine of great power whilst also elegant, with a supple and long finish, leaving a lingering aftertaste.

In the press

Roger Voss

WINE ENTHUSIAST – 94Points

Chryseia is a benchmark wine in modern Douro table wine making. With its layered tannins, black currant fruit, minerality and stylish yet powerful structure, this is a wine of great stature, needing aging for 2-3 years.

Kim Marcus, 30 April 2010

WINE SPECTATOR – 93Points

Pure and brambly, showing fresh, up-front aromas of raspberry and plum, with flavors to match. This has a well-defined mineral essence. Drink now through 2014. 2,965 cases made.

VINUM Avril 2010 – 18/20

REVISTA DE VINHOS – 18/20

TOM CANNAVAN – THE WINE PAGES.COM 92/100