

CHRYSEIA DOURO

2008



Conditions

- very wet conditions in the early spring
- April with heavy rain and three very dry months followed, albeit with mild temperatures
- the growing season was cooler than usual, allowing the grapes to be picked later
- warm and dry conditions in September which led to an ideal, balanced ripening of the crop
- manual picking from September 8 to 27

Grape origins

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

Grape varieties

- 50% Touriga Nacional : low yielding with a lot of complexity and finesse.
- 50% Touriga Francesa: full, structured and tannic

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 2009

Facts & Figures

Alcohol	14.1%Vol.
Total Acidity:	5.10 g/l (Tart.Ac.)
Volatile Acidity:	0.48 g/l (H ₂ SO ₄)
pH	3.65
Coopers	TSO, Taransaud, Boutes
Production	33,940 bottles

Winemakers

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

Tasting note:

Deep, intense colour. Very fragrant aromas. Discreet toastiness with fresh aromas of black cherries and red fruits and a hint of liquorice. On the palate, supple, generous and inviting. The powerful tannins are coated in delicious expressive fruit of great finesse. The finish is tender, silky and very long. A wine of great elegance.

In the press

THE WINE PAGES.COM - 94/100

...Beautifully fragrant nose, with deep, cedary and Sandalwood scents, but in the background with ripe, fresh red and black fruits to the fore. A glint of that schisty, stony minerality too. The palate has lovely fruit and great finesse... The fruit is creamy and slicked with vanilla, but has lovely clarity and purity, pushing through with very refined tannins. Extremely long and fine, with such a delightfully poised finish. Plush but absolutely beautifully pitched. TOM CANNAVAN – September 2010

Erobertparker.com 92/100

Showing a touch of rhubarb, and a harmonious demeanor, it is fragrant and supple, appealingly graceful, yet with a backbone underlying its fruit and giving it some support. It is, in short, an exceptionally attractive Chryseia that grew on me as time went on, sunny, fleshy and flavorful, showing finesse with the intensity of flavor. Drink 2012-2024. MARK SQUIRES- December 10

THE WINE SPECTATOR 92/100

THE WINE ENTHUSIAST 93/100 (cellar selection)

