

P+S

PRATS & SYMINGTON LDA
DOURO

IN THE PRESS

CHRYSEIA 2011

An elegant and monolithic red, pure and powerful, with concentrated red plum, raspberry and dark currant flavours.

– Kim Marcus

WINE SPECTATOR JUNE 2014 – 97 points

CHRYSEIA 2009

Refined, with peppery accents to concentrated roasted plum flavors, with shadings of dried berry and cherry. Zesty, savory finish.

WINE SPECTATOR JULY 2012 - 92 points

CHRYSEIA 2008

(...) 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. This will require a little patience in the cellar for best results, however ready it seems today. Drink 2012-2024 – Mark Squires

EROBERTPARKER.COM – Dec '10- 92 points

CHRYSEIA 2007

Pure and brambly, showing fresh, up-front aromas of raspberry and plum, with flavors to match. There's a well-defined mineral essence to this, followed by a long finish of vanilla and cream, with hints of French roast. Drink now through 2014. 2,965 cases made. –KM

WINE SPECTATOR – 15 Dec '09- 93 points

CHRYSEIA 2006

This has a rich, spicy aroma, with intense flavors of red plum, spice and plenty of luscious creamy notes. The ripe, intense finish features chocolate-covered cherry and mocha notes. Drink now through 2013. 1,000 cases made*. –KM

WINESPECTATOR.COM – 90 points

(*Editor's note: 3,000 cases made)

CHRYSEIA 2004

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 lineup from Prats & Symington one of the more modern faces of the Douro. No one will call these wines "rustic". –Mark Squires

EROBERTPARKER.COM – 94 points

POST SCRIPTUM 2010

Pure and lush, this is full of rich dark plum, cherry and blackberry flavors flanked by hints of mineral and spice. Notes of underbrush, mocha and cream emerge at midpalate. A shiso leaf element shows on the firm finish. Drink now through 2018. -KM

WINE SPECTATOR - 90 points

Youthfully closed, this is an inky Douro red when first poured. Air opens the tannins to licorice and blackberries, their dark chocolate and spice lightened by red cherry notes. Give this a day and the wine's floral notes appear, the fruit brisk and refreshing. A fine 2010 to cellar three to five years, or decant for braised lamb shank.

WINE&SPIRITS - April 2013 - 91 points

POST SCRIPTUM 2008

The 2008 "POST SCRIPTUM DE CHRYSEIA" is the second wine here, a blend of Touriga Franca (50%), Touriga Nacional (22%), Tinta Roriz (17%) and Tinta Barroca (11%), aged for 10 months in French oak. It opens surprisingly soft and ethereal, harmonious and impeccably balanced. It doesn't entirely stay that way, though, as with air the '08 crispness pops up and it shows good structure and a serious backbone as well. The juicy and flavorful fruit is well supported and this should drink quite well as time goes on. The structure became more and more evident with this wine after aeration, and it may surprise you happily in the cellar. Bargain hunters take note here, as this seems likely to be a good deal. What do you get by trading up to the Chryseia, its big brother, reviewed this issue? Well, bargain hunters might well be quite happy with this, although the Chryseia has more intensity of flavor, more finesse and another layer that this does not have. Still, the PS is a very attractive and ageworthy second wine this year at a nice price. Drink 2012-2022 - Mark Squires

EROBERTPARKER.COM - Dec '10 - 90 points

PRAZO DE RORIZ 2008

The 2008 PRAZO DE RORIZ is a blend of Touriga Nacional (35%), Touriga Franca (28%), Tinta Roriz (35%) and Tinta Francisca (2%), another nice value this year. Year-in, year-out it is one of the best buys in the Douro. Now that it has had a little time to settle down, it is worth posting an update after revisiting it. It opens a touch flat and with a little bit of oak ting, but that demeanor does not last long. It wakes up in 15-20 minutes, becoming earthier and much more interesting, showing some minerality and a lot of earthier character. It has charm, but an underlying air of seriousness, with moderate tannins. It is a wine that can appeal to most all segments of the drinking public. The mid-palate has fleshed out a little, although it remains fairly light. This is quite an attractive year for this wine, as it shows some complexity as well as structure. I'm betting it will hold reasonable well in the cellar, too. Drink now-2019.

EROBERTPARKER.COM - June 2011 - 89 points