



Quinta de Roriz



Chryseia 2013 was made from a very fine selection of grapes sourced from Prats & Symington's own upper Douro Valley vineyards of Quinta de Roriz and Quinta da Perdiz. The Quinta da Vila Velha vineyard, privately owned by a member of the Symington family, and which borders Roriz, also made a contribution as it has done in every preceding Chryseia wine.

Following two years of drought, the 2012/2013 viticultural year brought an abundance of welcome rain. Above-average precipitation through the winter replenished the Douro's soil water reserves and by the beginning of spring the accumulated rainfall was 20% above the mean. A relatively mild spring provided favourable conditions for flowering, leading to good fruit set. Summer was very hot and exceptionally dry but the vines held up well, with the berries showing good phenolic development hand-in-hand with good sugar readings. The picking schedule had to be adjusted due to unsettled weather towards the end of September and fortunately we were able to harvest the Touriga Nacional in very fine condition before the rain arrived and this allowed us to make some very good wines.

TASTING NOTE: Very deep purple colour. Rich and complex aromas of dark plum and black cherries with some subtle toasted notes. Well structured on the palate with lithe, albeit assertive tannins, which underscore the wine's ageing potential. The finish has a long aftertaste of attractive, supple fruit.

GRAPE VARIETIES: 70% Touriga Nacional / 30% Touriga Franca

ALCOHOLIC STRENGTH:	рН:	TOTAL ACIDITY:	VOLATILE ACIDITY:	REDUCING SUGARS:	COLOR INTENSITY:
13,8% vol.	3,67	5,3 g/L (tartaric acid)	0,60 g/L (acetic acid)	0,60 g/L	1,5
AGEING:	COOPERS:		NEW WOOD:	TOTAL PRODUCTION	WINEMAKERS:
15 months in French oak barrels of 400 litres	Tonnellerie du Sud-Ouest, Boutes & François Frères		100%	1.780 cases of 12/75cl and 350 Magnums	Bruno Prats Charles Symington Pedro Correia Luis Coelho