

CHRYSEIA

DOURO

P+S

PRATS AND SYMINGTON LDA

2006 Post Scriptum

THE WINE

The 2006 is the fourth release of Post Scriptum, the second wine of Chryseia. The name, Post Scriptum, is inspired by the initials of producers involved in this joint venture, Bruno Prats and the Symington family. Like Chryseia, Post Scriptum is sourced from the Symington family's finest Upper Douro vineyards and crafted by the winemaking team of Bruno Prats and Charles Symington.

Post Scriptum is made in a more approachable style, and while it maintains considerable cellaring potential, it will fulfill a complementary role alongside Chryseia, which is only produced in the best years.

WINEMAKING

Grape varieties: Touriga Franca (40%), Touriga Nacional (30%), and Tinta Barroca (20%) and Tinta Cao (10%). Grape source: predominantly Quinta de Perdiz with some from Vilha Velha and Bomfim.

Vinification took place at the Symington family's modern Quinta do Sol winery. The grapes are hand-selected and placed in small stainless steel fermenters, where they benefit from prolonged skin contact. Temperature control is maintained at a steady 27 - 29°C. The wines are barrel aged for seven to nine months in second year French oak barrels. The wine was bottled in July 2007.

VINTAGE ACCLAIM

Wine Spectator

88 Points "Aromas and flavors redolent of red raspberry and dark cherry are joined by alluring notes of Asian spice. Finishes with milk chocolate." -Kim Marcus, *Wine Spectator online*, 2009

The
WINE
ADVOCATE

2005 Vintage: 90 Points

"...the wine is full of flavor, persistent and focused."
--Mark Squires, *Wine Advocate*, December 2007



Decanting suggested
for enhanced aromatics



Shelf life after opening:
2 - 5 days



Barrel aged: 7 - 9 months

UPC: 094799100034 12 x 750 ml

