

Chryseia DOC DOURO 2001

WINE SPECIFICATION

Harvest 2001

Conditions The weather conditions in early 2001 were unusually wet with moderate temperatures. Conditions improved by the time of the flowering. Early on in the year the total crop was expected to be higher than normal. A hot and dry summer led to some dehydration of the fruit, earlier than expected ripening and lower than anticipated yields. Manual picking of grapes began on 13th September and ended on the 27th of September.

Grape origins Sourced from the Symington family Quintas of Vesuvio, Vila Velha and Vale de Malhadas.

Grape Varieties Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Cão.

Vinification The selected grapes were vinified at Quinta do Sol where the Symington family have their modern vinification centre; rigorous grape selection by hand on reception tables ('trriage'); inoculation with selected yeast; fermentation in stainless steel tanks (20,000 lts), using maceration by pumping over with temperature controlled at 28-30°C.

Ageing 10 months in new French oak casks of 350 and 400 lts.
Coopers - Tonnellerie du Sud-Ouest, Tonnellerie Taransaud.

Fining Fining with egg white.

Bottling August 2002.

Total Production 3,000 9 litre cases.

Analysis

Alcohol	13.8% vol
Volatile acidity	0.49 g/l Acetic acid
Total acidity	5.2 g/l Tartaric acid
pH	3.65

Consumption This wine can be opened now, but will benefit from some time in the bottle; should be decanted and allowed to breath and served at a temperature of 18°C.

Winemakers

Bruno Prats, Charles Symington and Stephane Point.

