



Chronicle Vineyards 2017

Red
Douro, Portugal

Chronicle 2017 is a Douro Superior wine, made from grapes from our Cornalheira vineyards, next to Vila Nova de Foz Côa. The vines are located at an altitude ranging from 350 to 400 meters in schist soil, dominated by Touriga Nacional and Touriga Franca. Created to be consumed young, it has a good aging potential. Freshness and concentration are balanced, resulting in a very elegant and extremely appealing wine.

Vinification

2017 was very warm and dry, with every month registering precipitation levels well below average. The Winter was sunny and was followed by a warm and dry Spring. The month of April was the warmest since records exist. Bud break was early and flowering occurred 2 weeks earlier than usual. The growth cycle continued ahead average as the following months, especially June, were extremely hot. At the beginning of August it became clear that we would have an early harvest. The short and located rainfall on the 29th August caused some dilution in the berries, which led us to postpone the harvest for the 8th and 9th September. The water had a very positive impact and the grapes were in excellent conditions. Some manual selection was made in the vineyard to exclude dehydrated bunches. Sousão is an early variety and suffered the most and required more selection, Touriga Nacional was very good and the Touriga Franca was excellent. The must confirmed the expectations, excellent aroma and color, good structure and average alcohol content.

After total de-stemming, fermentation took place in stainless steel vats with controlled temperature (24 °), having been produced 5000 liters. 12 months ageing took place on 500 liters French oak barrels (40%), new and used and stainless steel vats (60%). Bottling was carried out in July 2019.

Tasting notes / Food pairing

The wine has a ruby, bright color. It is intense on the nose and focused on the fruit. It is a very fresh blend, elegant, medium concentration, fine and silky tannins and has a long and very fresh finish. We recommend a service temperature of 17 °. A very versatile food tasting wine, from pasta to various grilled meat dishes, sausages, lamb, beef, pork, poultry.

Technical information

ChronicleVineyards **Producer** | Amílcar R. Lopes **Enology** | Pedro Hipólito

Region | Douro, Vila Nova de Foz Côa **Vineyards** | Cornalheira **Altitude** | 350-400 meters

Viticulture | Biological

Grapes | Touriga Nacional (63%), Touriga Franca (31%), Sousão (6%)

Fermentation | Inox **Ageing** | French Oak 500L (40%) and Stainless steel (60%)

Alcohol | 13% **PH** | 3,63 **Total acidity** | 4,7 **Volatile acidity** | 0,5

Bottling | July, 2019 **Closure** | Natural cork

Vegan | Yes **Ageing potential** | Up to 8 years