



# Chronicle Vineyards 2016

## White

### Douro, Portugal

Chronicle White 2016 is a Douro Superior wine, made from grapes from our Carvalha vineyards, next to the small village of Freixo de Numão, Vila Nova de Foz Côa. The vines are located at 600m altitude in schist soil. It is an indigenous grapes blend, made up from Rabigato and Códèga de Larinho. It is very fresh and elegant with good complexity, expressing very well the character of Douro Superior altitude white wines.

### *Vinification*

2016 was atypical in Douro, winter was rigorous and very rainy and the spring was cold and rainy, creating unfavorable conditions for the flowering and for grapes development. After a relatively cold and humid vegetative cycle until July, it seemed that the harvest would be later than usual. However, the end of July and August were dry and hot in Douro, allowing the ripening process to progress faster. The rain on 13th September was good and allowed the maturation to proceed normally. The harvest for this wine was done on 24th September with sunny weather. The grapes were in excellent conditions, with very good acidity and moderate alcohol.

The bunches and grapes were manually selected and were followed by a delicate pressing after destemming. The must was decanted for approximately 24 hours and the fermentation was carried out in a stainless steel vat at controlled temperature.

### *Tasting notes*

The wine has a pale yellow, bright color. The nose is very fresh, with a fine and elegant aroma. It has a fantastic natural acidity, firm and persistent, it has volume but is light and fresh and has a long finish. Great for roasted fish and white meats.

### *Technical information*

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

**Region** | Douro, Vila Nova de Foz Côa    **Vineyards** | Carvalha    **Altitude** | 600 meters

**Grapes** | Rabigato (75%), Códèga de Larinho (25%)

**Fermentation** | Inox

**Alcohol** | 12,4%    **PH** | 3,12    **Total acidity** | 6,1    **Volatile acidity** | 0,2

**Bottling** | June, 2017 / 3300 bottles    **Closure** | Natural cork