



Chronicle Vineyards 2018

White

Douro, Portugal

Chronicle White 2018 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 Códaga de Larinho. It is very fresh and elegant with good complexity, expressing very well the character of Douro Superior altitude white wines.

Vinification

After an extremely dry 2017, 2018 started dry, creating a great concern. But after 20 months with precipitation levels far below average, the rain finally arrived in March, sometimes strong and accompanied by hail, causing some issues throughout the region. This rainy and cool period during the bud break and flowering period was challenging and caused significant losses in Douro and other regions. With these weather conditions, the cycle began and remained delayed for about 2 weeks. Finally, from July, the weather returned to the season usual, dry and hot, except a few localized thunderstorms that caused some damages. The weather continued hot and dry until harvest and the vines kept the leaves which has been great for the grapes maturation that was continuous and complete. The sunny days advanced the maturations and the harvest took place on the 22nd September with sunny weather but warmer than we would like. 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, white meats, cheeses.

Technical information

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

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

Viticulture | Sustainable - applied for biological certification

Grapes | Rabigato (68%), Códaga de Larinho (32%)

Fermentation | Inox

Alcohol | 13,6% **PH** | 3,32 **Total acidity** | 5,4 **Volatile acidity** | 0,3

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

Vegan | Yes **Ageing potential** | Up to 5 years