



Linha 1 - 2019

Red

Douro, Portugal

Linha 1, 2019 vintage is a Douro Superior wine made from our best grapes from 2 vineyards at different altitudes and with distinct soil characteristics, Cornalheira and Arrabalde. Cornalheira vineyards are located at an altitude ranging from 350 to 400 meters in schist soil and Arrabalde is a small property close to the village of Freixo de Numão at 500 meters altitude in granite soil. Made from Touriga Nacional and Touriga Franca, it is a complex long macerated wine but still very fresh. All details were carefully considered to create a very elegant fine wine.

Vinification

2019 was the longest harvest since we started wine production and certainly one of the most demanding, especially due to the lack of manpower. It was necessary lots of patience, a continuous evaluation of the maturation and a careful analysis of weather forecasts, to be able to pick the grapes at the best moment and according to the objectives. Winter and spring were dry, but summer was less warm than usual and fortunately without hot flashes. Maturation evolved slowly but consistently, although Touriga Franca, being a late grape, showed some difficulty reaching the intended maturation. September had some atmospheric instability, with localized rain and thunderstorms, which fortunately did not hit us. The harvest for this wine was done on the 11th October. The grapes were carefully hand-picked and were in very good condition and no choice was required, result of a less warm summer.

After total de-stemming, fermentation took place in a concrete tank with controlled temperature (24 °), followed by 2 weeks of pos-fermentative maceration. 12 months ageing took place on 500 liters new French oak barrels. Bottling was carried out in December 2020.

Tasting notes / Food pairing

The wine has a ruby, bright color. It is intense on the nose, with complex fruit aromas with a hint of oak. In the palate, it is a fresh concentrated blend, with very fine tannins and a long and seductive finish. We recommend a service temperature of 17 °. It is a 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/Arrabalde **Altitude** | 350-400 / 500 meters **Viticulture** | Organic

Grapes | Touriga Nacional (60%), Touriga Franca (40%)

Fermentation | Concrete **Ageing** | New French Oak 500L (100%)

Alcohol | 13,3% **PH** | 3,51 **Total acidity** | 5,1 **Volatile acidity** | 0,6

Bottling | December, 2020 **Closure** | Natural cork

Vegan | Yes **Ageing potential** | Up to 10 years