



Chronicle Vineyards 2018

Red
Douro, Portugal

Chronicle 2018 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, has a good aging potential. Freshness and concentration are balanced, resulting in a very elegant and extremely appealing wine.

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 return to the season usual and continued hot and dry until harvest. The plants kept the leaves which has been great for the maturation that was continuous and complete. The sunny days advanced the maturations and the harvest took place as usual at the end of September, with sunny and warm weather, having started for this Red on the 27th. The quantities were low, mainly Touriga Nacional, but the grapes were in excellent condition, especially Touriga Franca and the result was a must with great color and aromas, good structure and average to high alcohol level.

After total de-stemming, fermentation took place in stainless steel vats with controlled temperature (24 °). 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 2020.

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 (47%), Touriga Franca (38%), Sousão (15%)

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, 2020 **Closure** | Natural cork

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