



# Chronicle Vineyards 2019

Red  
Douro, Portugal

Chronicle 2019 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*

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 the Chronicle Red was done on the 19th and 20th September, just before the rain on the 21st. The grapes were in very good condition and no choice was required, result of a less warm summer. After 2 years of very low yields, 2019 had a regular yield, about 3.5 Ton per hectare, still very low comparing to other regions.

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 2021.

## *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** | Organic

**Grapes** | Touriga Nacional (66%), Touriga Franca (21%), Sousão (13%)

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

**Alcohol** | 12,9%    **PH** | 3,63    **Total acidity** | 4,6    **Volatile acidity** | 0,5

**Bottling** | July, 2021    **Closure** | Natural cork

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