



Chronicle Vineyards 2020

Red
Douro, Portugal

Chronicle 2020 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

2020 was another year full of challenges, difficulties in flowering, some pressure from diseases and extreme heat, resulted in low yields and very small productions, but rewarded with wines of great color and aromas and good concentration. Winter and Spring precipitation levels gave us some comfort and the expectation that vines wouldn't suffer as usual during the very warm Douro Summer. However, despite the normal precipitation, temperatures were substantially higher throughout the year, especially in July, with heat waves occurring in the other summer months. 2020 was certainly one of the warmest years since records exist. With these conditions, especially in temperature, the cycle started and finished earlier than usual. Also, the combined temperature and precipitation, caused some pressure from diseases that forced us to pay special attention, especially since we are in organic mode. The little rain that fell in August did not significantly change the scenario and an early harvest took place between the 9th and 14th of September. The production was down 30%. Besides grape variety, altitude and solar exposition played a critical role this year.

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

Producer | Chronicle Vineyards, Lda **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 | 14,5% **PH** | 3,75 **Total acidity** | 5,0 **Volatile acidity** | 0,5

Bottling | July, 2022 **Closure** | Natural cork

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