



# Chronicle Vineyards 2020

## White

### Douro, Portugal

Chronicle White 2020 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 Códega de Larinho. It has a great natural acidity with good complexity, expressing very well the character of Douro Superior altitude white wines.

### *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 biological 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.

The bunches and grapes were manually selected and were followed by a delicate pressing after destemming. The must showed very good acidity and aromas. It 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** | Organic    **Grapes** | Rabigato (55%), Códega de Larinho (45%)

**Fermentation** | Inox

**Alcohol** | 13,3%    **PH** | 3,16    **Total acidity** | 6,2    **Volatile acidity** | 0,3

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

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