



Chronicle Vineyards 2022

White

Douro, Portugal

Chronicle White 2022 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 650m 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

The cycle started with some delay due to the winter low temperatures but returned to normal during the spring. As the summer progressed, we confirmed that we were facing a particularly difficult year. In addition to the accumulated annual precipitation well below the average, the season was extremely warm and dry, with very extensive heat waves and high temperatures records. The impact on the vines was significant, with very low soil humidity levels the vines had little vegetative growth and yields were very low, with bunches and berries being smaller and lighter than usual. On the other hand, there were no concerns with diseases.

As expected, it was an early harvest with the white varieties showing sugar and acidity moderate levels, benefiting from the 650m altitude. Grapes for this white were picked on the 2nd September. The red varieties were facing some maturation difficulties but as September progressed, the temperature dropped and the rain was great for the maturation and after a small break, we harvested the remaining grapes for the reds. The must showed good acidity and higher sugar levels and good structure. Considering the extreme conditions, the vines reacted very well, especially those at higher altitudes and with solar orientation less exposed to heat.

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

Producer | Chronicle Vineyards

Enology | Pedro Hipólito

Region | Douro, Vila Nova de Foz Côa

Vineyards | Carvalha

Altitude | 650 meters

Viticulture | Organic

Grapes | Rabigato (65%), Códega de Larinho (35%)

Fermentation | Inox

Alcohol | 13,3%

PH | 3,29

Total acidity | 6,3

Volatile acidity | 0,3

Bottling | December, 2023

Closure | Natural cork

Vegan | Yes

Ageing potential | Up to 5 years