



Chronicle Vineyards 2024

White

Douro, Portugal

Chronicle White 2024 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 Códéga de Larinho. It has a great natural acidity with good complexity, expressing very well the character of Douro Superior altitude white wines.

Vinification

The 2024 vintage year was marked by relatively balanced weather conditions in Douro. The winter was wet and mild, allowing for good replenishment of water reserves in the soil. Spring was hot and dry, especially in April, which led to an early start to the vegetative cycle without compromising the initial development of the vines.

Budburst occurred slightly earlier than usual, and thanks to good soil moisture and high temperatures in April and May, the vine's growth cycle progressed harmoniously. Summer was hot and dry, but without extremes, and the cool nights in August helped a gradual and balanced ripening, with grapes showing excellent health.

The harvest was confirmed to be early. White grapes, from higher-altitude vineyards, were picked between September 5th and 7th, showing freshness, vibrant acidity, and well-defined aromas. Red varieties were harvested between September 12th and 18th, under very stable weather conditions. The grapes showed excellent balance between phenolic ripeness and acidity, with moderate sugar levels and intense, promising musts.

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 (79%), Códéga de Larinho (21%)

Fermentation | Inox

Alcohol | 12,7%

PH | 3,28

Total acidity | 5,8

Volatile acidity | 0,27

Bottling | May, 2025

Closure | Natural cork

Vegan | Yes

Ageing potential | Up to 5 years