

Chronicle Vineyards 2012

Douro, Portugal

Chronicle 2012 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, on old vines. Thought and produced to be consumed young, we believe it has a good aging potential. Freshness and concentration are balanced, resulting in a very elegant and extremely appealing wine.

Vinification

2012 was drier and cooler than average, the fresh Spring conditioned the vines vegetative growth. With temperatures remaining balanced, with few exceptions, vines kept a low vigor and ripening occurred in a balanced way. The harvest took place on the last week of September, with sunny weather, with small bunches and berries being picked on very healthy conditions.

After total de-stemming, fermentation took place in stainless steel vats with controlled temperature (24 °), having been produced 5000 liters. 12 months ageing took place on new 500 liters French oak barrels (40%) and stainless steel vats (60%). Bottling was carried out in May 2014 (6500 bottles).

Tasting notes

The wine has a ruby, bright color. Intense on the nose, with notes of red fruit. It's very fresh, elegant, medium concentration, fine and silky tannins, has a long and very fresh finish. We recommend a service temperature of 17 °.

Technical information

ChronicleVineyards

Producer | Amílcar R. Lopes

Region | Douro, Vila Nova de Foz Côa

Vineyards | Cornalheira **Altitude** | 350-400 metros

Grapes | Touriga Nacional (70%), Touriga Franca (25%), Tinta Roriz (5%)

Enology | Pedro Hipólito

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

Alcohol | 13,7% **PH** | 3,62 **Total acidity** | 5,1 **Volatile acidity** | 0,42

Bottling | May, 2014 / 6500 bottles