



Chronicle Vineyards 2014

Red Douro, Portugal

Chronicle 2014 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

The 2013-2014 viticultural year was atypical. After a cold beginning, temperatures from January until June were above the average. The summer was cooler than usual, slightly irregular, with mild temperatures and no heat waves. Winter and Spring showed precipitation levels above the average. There was occasional rain all over the region during the summer, and this tendency culminated in a rainy September, even in dry Douro Superior, that registered approx. 60 mm.

Grape maturation controls taken at the end of August and beginning of September, seemed to indicate 1 to 2 weeks advance, pointing our harvest to mid-month. However, regular rains from early September obliged us to postpone harvest, which began on September 25th, taking advantage of some sunny days.

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 1st and 3rd years 500 liters French oak barrels (60%) and stainless steel vats (40%). Bottling was carried out in June 2016 (6500 bottles).

Tasting notes

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 °.

Technical information

ChronicleVineyards **Producer** | Amílcar R. Lopes **Enology** | Pedro Hipólito

Region | Douro, Vila Nova de Foz Côa **Vineyards** | Cornalheira **Altitude** | 350-400 meters

Grapes | Touriga Nacional (83%), Touriga Franca (5%), Sousão (11%), Tinta Roriz (1%)

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

Alcohol | 13,6% **PH** | 3,49 **Total acidity** | 5,2 **Volatile acidity** | 0,42

Bottling | June, 2016 / 6500 bottles **Closure** | Natural cork