



Chronicle Vineyards 2016

Red Douro, Portugal

Chronicle 2016 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

2016 was very atypical in Douro, with complex weather conditions. Winter and Spring were very wet, even in Douro Superior. Bud break was early but low Spring temperatures slowed the vegetative growth. Summer was very warm and dry and some heat waves in August further slowed the maturation. Harvest period was approaching and we were expecting a delay of about 10 days. After the first week of September, temperatures started to reduce and the maturation progressed. The rain of the 13th repositioned the date for the last week of September, after the vines had accommodated these refreshing showers and had adequate time to rebalance. The harvest for this Red was done on 26 and 27 September with sunny weather, the grapes were in excellent conditions, with good acidity and moderate alcohol content.

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 500 liters French oak barrels (40%), new and used and stainless steel vats (60%). Bottling was carried out in July 2017 (6600 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 (62%), Touriga Franca (29%), Sousão (9%)

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

Alcohol | 12,9% **PH** | 3,55 **Total acidity** | 5 **Volatile acidity** | 0,5

Bottling | July, 2017 / 6600 bottles **Closure** | Natural cork