



# Chronicle Vineyards 2015

## Red Douro, Portugal

Chronicle 2015 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*

2015 was very dry, Spring was simultaneously the hottest and driest period for 36 years and flowering and veraison took place around 1 week earlier than normal, as expected given these conditions. However, July and August were cooler than average and this was of extraordinary benefit to the vines, that didn't suffer from dehydration and did not lose the lower leaves. The grape bunches were in really excellent condition by early September, without dehydration or raisins, but the analysis were showing a slow and difficult maturation. The heavy rain that fell on the 15<sup>th</sup> and 16<sup>th</sup> September was crucial and after some waiting days as the vines absorbed the water and dilution in the berries inevitably followed, we started harvest on the 28<sup>th</sup> September. The grape bunches were in excellent conditions and the must capture good color and flavors.

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 (67%), new and used and stainless steel vats (33%). Bottling was carried out in March 2016 (7100 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 (76%), Touriga Franca (19%), Sousão (4%)

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

**Alcohol** | 13,6%    **PH** | 3,59    **Total acidity** | 4,9    **Volatile acidity** | 0,5

**Bottling** | March, 2016 / 7100 bottles    **Closure** | Natural cork