



Chronicle Vineyards 2017

White

Douro, Portugal

Chronicle White 2017 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 600m altitude in schist soil. It is an indigenous grapes blend, made up from Rabigato and Códaga de Larinho. It is very fresh and elegant with good complexity, expressing very well the character of Douro Superior altitude white wines.

Vinification

2017 was very warm and dry, with every month registering precipitation levels well below average. The Winter was sunny and was followed by a warm and dry Spring. The month of April was the warmest since records exist. Bud break was early and flowering occurred 2 weeks earlier than usual. The growth cycle continued ahead average as the following months, especially June, were extremely hot. At the beginning of August it became clear that we would have an early harvest and in fact, we did the harvest for the White on the 26th August, one month earlier than in 2016. Despite the difficult conditions and the inevitable low production, the grapes were in very good conditions, with high sugar levels but with a very good acidity, benefiting from the vineyards high altitude.

The bunches and grapes were manually selected and were followed by a delicate pressing after destemming. The must 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 and white meats.

Technical information

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

Region | Douro, Vila Nova de Foz Côa **Vineyards** | Carvalha **Altitude** | 600 meters

Grapes | Rabigato (47%), Códaga de Larinho (53%)

Fermentation | Inox

Alcohol | 14,1% **PH** | 3,27 **Total acidity** | 5,5 **Volatile acidity** | 0,15

Bottling | July, 2018 / 2500 bottles **Closure** | Natural cork