



Linha 1 - 2022

Red

Douro, Portugal

Linha 1, 2022 vintage is a Douro Superior wine made from our best grapes from 2 vineyards at different altitudes and with distinct soil characteristics, Cornalheira and Arrabalde. Cornalheira vineyards are located at an altitude ranging from 350 to 400 meters in schist soil and Arrabalde is a small property close to the village of Freixo de Numão at 500 meters altitude in granite soil. Made from Touriga Nacional and Touriga Franca, it is a complex long macerated wine but still very fresh. All details were carefully considered to create a very elegant fine wine.

Vinification

The cycle started with some delay due to the winter low temperatures but returned to normal during spring. Summer was extremely warm and dry, with very extensive heat waves and high temperatures records. The impact on the vines was relevant, with very low soil humidity levels the vines had little vegetative growth and yields were very low, with bunches and berries being smaller and lighter than usual. On the other hand, there were no concerns with diseases.

As expected, it was an early harvest with the white varieties showing sugar and acidity moderate levels, benefiting from the higher altitude. The red varieties were facing some maturation difficulties but as September progressed, the temperature dropped and the rain was great for the maturation and after a small break, we harvested the red grapes on the 24th and 25th September. The must showed good acidity and higher sugar levels and good structure. Considering the extreme conditions, the vines reacted very well, especially those at higher altitudes and with solar orientation less exposed to heat.

After total de-stemming, fermentation took place in a concrete tank with controlled temperature (24 °), followed by 2 weeks of pos-fermentative maceration. 12 months ageing took place on 500 liters new French oak barrels. Bottling was carried out in April 2024.

Tasting notes / Food pairing

The wine has a ruby, bright color. It is intense on the nose, with complex fruit aromas with a hint of oak. Round, full-bodied on the palate, with well-supporting, juicy, fresh fruit, beautiful extract sweetness and again a fine, spicy toast note in the finale. We recommend a service temperature of 17 °. It is a versatile food tasting wine, from pasta to various grilled meat dishes, sausages, lamb, beef, pork, poultry.

Technical information

Producer | Chronicle Vineyards **Enology** | Pedro Hipólito

Region | Douro, Vila Nova de Foz Côa **Vineyards** | Cornalheira/Arrabalde **Altitude** | 350-400 / 500 metros
Viticulture | Organic **Grapes** | Touriga Nacional (49%), Touriga Franca (51%)

Fermentation | Concrete **Ageing** | Carvalho Francês 500L (100%)

Alcohol | 13,1% **PH** | 3,72 **Total acidity** | 5,6 **Volatile acidity** | 0,6

Bottling | Abril, 2024 **Closure** | Natural cork **Vegan** | Yes **Ageing potential** | Up to 10 anos

EAN Bottle | 5600153588629 **ITF Case** | 25600153588623