

ChronicleVineyards 2021

White Douro, Portugal

Chronicle White 2021 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 Códega de Larinho. It has a great natural acidity with good complexity, expressing very well the character of Douro Superior altitude white wines.

Vinification

After several warm and dry years, 2021 was characterized by moderate temperatures, particularly in the summer months. The winter months registered normal, sporadically high precipitation levels and there was some climatic instability in the spring, with thunderstorms accompanied by hail that caused damage throughout the region. Under these conditions, the cycle started 1 to 2 weeks ahead of normal, but this advance has reduced due to the moderate spring temperatures. July and August were dry and cooler than usual and as harvest approached, we were expecting an early harvest, but early September rain repositioned the harvest date to the middle of the month. In fact, and unlike usual in recent years, the month of September was impacted by climatic instability that challenged harvest planning and execution. As usual, we started the harvest with Viosinho grapes on the 28th of August and the remaining white and red varieties much later, in the week of 20th September. Códega do Larinho and Rabigato, blend for this wine, were picked at the same time and were in very good condition, especially Códega do Larinho. In terms of diseases, this year required special attention. In terms of quantity, production was higher than 2020, but 25% lower than 2019, a reference year.

The bunches and grapes were manually selected and were followed by a delicate pressing after destemming. The must showed very good acidity and aromas. It 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, white meats, cheeses.

Technical information

ChronicleVineyards Producer | Amílcar R. Lopes Enology | Pedro Hipólito

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

Viticulture | Organic Grapes | Rabigato (45%), Códega de Larinho (55%) Fermentation | Inox

Alcohol | 12,2% PH | 3,24 Total acidity | 6,4 Volatile acidity | 0,3

Bottling | July, 2022 Closure | Natural cork

Vegan | Yes **Ageing potential** | Up to 5 years