



Chronicle Vineyards 2013

Douro, Portugal

Chronicle 2013 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, on old vines. Thought and produced to be consumed young, we believe it has a good aging potential. Freshness and concentration are balanced, resulting in a very elegant and extremely appealing wine.

Vinification

2013 was cooler and more humid than 2012, with considerable precipitation values registered, even in Douro Superior. Spring remained fresh and rainy which greatly delayed the vegetative growth. Temperatures raised from June and remained stable until the beginning of September. Maturation controls were pointing harvest to the first week of October, slightly later than usual. However, the wine fresh style and the rain forecast, decided us to move forward with harvest on the 25th of September. This proved to be the best decision, as heavy rain started on the 27th, no more stopping. Production was about 15% higher than in 2012, a very hot and low production year.

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 2nd year 500 liters French oak barrels (40%) and stainless steel vats (60%). Bottling was carried out in June 2015 (6500 bottles).

Tasting notes

The wine has a ruby, bright color. It is intense on the nose and focused on the fruit. It's very fresh, 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

Region | Douro, Vila Nova de Foz Côa

Vineyards | Cornalheira **Altitude** | 350-400 metros

Grapes | Touriga Nacional (86%), Touriga Franca (12%), Tinta Roriz (2%)

Enology | Pedro Hipólito

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

Alcohol | 13,4% **PH** | 3,59 **Total acidity** | 5,15 **Volatile acidity** | 0,32

Bottling | June, 2015 / 6500 bottles **Closure** | Natural Cork