

QUINTA DE CHOCAPALHA

CH by Chocapalha White 2016

TECHNICAL NOTE

LABEL: CH BY CHOCAPALHA
REGION: Lisboa
TYPE: White Wine
VINTAGE: 2016
GRAPES: 100% Arinto
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 26 years old, bilateral cord

VINIFICATION: The fermentation occurred during 18 days in French oak barrels at low temperatures, after which this wine was aged in the same barrels for 9 months with "batonnage".

TASTING NOTE: Very fine and elegant, with citric and minerals notes. It shows excellent acidity, good texture and very long aftertaste. Great potential for aging.

ANALITICAL NOTES:
Alcohol – 12,5% vol.
Total Acidity – 6,2 g/L (tartaric acid)
Volatile Acidity – 0,42 g/L (acetic acid)
pH – 3,15
Total Sugar - < 1,5 g/L

WINEMAKER: Sandra Tavares da Silva

