

# QUINTA DE CHOCAPALHA

## CHOCAPALHA RESERVA WHITE 2015

### TECHNICAL NOTE

<b>LABEL:</b>	CHOCAPALHA RESERVA WHITE
<b>REGION:</b>	Lisboa
<b>TYPE:</b>	White Wine
<b>VINTAGE:</b>	2015
<b>GRAPES:</b>	85% Chardonnay   15% Arinto
<b>SOIL:</b>	Clay- Calcareous
<b>EXPOSITION:</b>	South- North
<b>VINEYARDS:</b>	23 years old, bilateral cord
<b>VINIFICATION:</b>	The fermentation occurred during 20 days in new French oak barrels at low temperatures, after which this wine was aged in the same barrels for 9 months with "batonnage".
<b>TASTING NOTE:</b>	Beautiful intense colour. Very good balance between the smooth texture, bright acidity and mineral flavours. Elegant with long aftertaste
<b>ANALITICAL NOTES:</b>	Alcohol – 13% vol. Total Acidity – 7,0 g/L (tartaric acid) Volatile Acidity – 0,43 g/L (acetic acid) pH – 3,26 Total Sugar – < 1,5 g/L
<b>WINEMAKER:</b>	Sandra Tavares da Silva

