

# QUINTA DE CHOCAPALHA

## CHOCAPALHA VINHA MÃE 2013

### TECHNICAL NOTE

**LABEL:** CHOCAPALHA VINHA MÃE RED  
**REGION:** Lisboa  
**TYPE:** Red Wine  
**VINTAGE:** 2013  
**GRAPES:** 40% Tinta Roriz | 30% Touriga Nacional | 30% Syrah  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 30 years old, bilateral cord

**VINIFICATION:** The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures, during 24 hours. Fermentation took place in *lagares* with successive pressings by robot during 11 days, not exceeding 25°C. The aging and malolactic fermentation occurred in French oak barriques during 20 months.

**TASTING NOTE:** Deep colour of violet tonality and good concentration in the nose. Rich perfume of ripe black fruit and floral notes. Beautifully structured with rich tannins this wine has an amazing aging capacity. The aftertaste is solid, elegant and persistent.

**ANALITICAL NOTES:**  
Alcohol – 14% vol.  
Total Acidity – 6,0 g/L (tartaric acid)  
Volatile Acidity – 0,75 g/L (acetic acid)  
pH – 3,61  
Total Sugar – < 0,6 g/L

**WINEMAKER:** Sandra Tavares da Silva

