

QUINTA DE CHOCAPALHA

MAR DA PALHA RANGE

MAR DA PALHA RED 2011

TECHNICAL NOTE

LABEL: MAR DA PALHA RED
REGION: LISBOA
TYPE: Red Wine
VINTAGE: 2011
GRAPES: 50% Syrah | 30% Touriga Nacional | 20% Touriga Franca
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 21 years old, bilateral cord

VINIFICATION: The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures. Fermentation took place in stainless steel vats during 10 days, not exceeding 25°C. The aging and malolactic fermentation took place in French oak barriques during 20 months, after which the wine was bottled.

TASTING NOTE: This blend of 50% Syrah, 30% Touriga Nacional and 20% Touriga Franca shows a vibrant nose with spicy blackberry, currant and plum fruit. Ripe and generous offering a lovely mouthful of dark plum and blackberry fruit, balanced with savoury notes, finishes with silky and very fine tannins.

ANALITICAL NOTES:
Alcohol – 14% vol.
Total Acidity – 5,8 g/L (tartaric acid)
Volatile Acidity – 0,67 g/L (acetic acid)
pH – 3,70
Total Sugar - < 2,0 g/ L

