

QUINTA DE CHOCAPALHA

MAR DA PALHA RANGE

MAR DA PALHA ROSÉ 2016

TECHNICAL NOTE

LABEL: MAR DA PALHA DRY ROSÉ WINE
REGION: Lisboa
TYPE: DRY ROSÉ
VINTAGE: 2016
GRAPES: 50% Touriga Nacional | 50% Tinta Roriz
SOIL: CLAY-CALCAREOUS
EXPOSIÇÃO: South-North
VINEYARD: 23 years old, bilateral cord

VINIFICATION: The fermentation occurred during 28 days in stainless steel vats at low temperatures and stayed in contact with the lees for 5 months.

TASTING NOTE: Intense and beautiful salmon colour, with fresh strawberry and raspberry notes, this rosé is refreshing and very elegant.

PARÂMETROS ANALÍTICOS:

Álcool – 13 % vol.
Acidez Total – 5,88 g/L (ácido tartárico)
Acidez Volátil – 0,55 g/L (ácido acético)
pH – 3,18
Açúcares Redutores: 1,2 g/L

ENÓLOGO: Sandra Tavares da Silva

