

QUINTA DE CHOCAPALHA

MAR DE LISBOA RED 2015

TECHNICAL NOTE

LABEL: MAR DE LISBOA RED
REGION: Lisboa
TYPE: Red Wine
VINTAGE: 2015
GRAPES: 40% Tinta Roriz | 25% Touriga Nacional | 25% Touriga Franca | 10% Syrah
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 16-26 years old, bilateral cord

VINIFICATION: The grapes, which were previously de-stemmed, were fermented in stainless steel tanks during 9 days with temperature control, and 20% was aged in used French oak *barrisques*, during 6 months.

TASTING NOTE: Deep colour of violet tonality and good concentration in the nose. Rich perfume with notes of mature black fruit. Very fine on the palate with soft tannins combined with good acidity and long aftertaste. It is a wine to enjoy with or without food.

ANALITICAL NOTES:
Alcohol – 13% vol.
Total Acidity – 5,44 g/L (tartaric acid)
Volatile Acidity – 0,57 g/L (acetic acid)
pH – 3,70
Total Sugar – < 0,6 g/dm³

WINEMAKER: Sandra Tavares da Silva

