

QUINTA DE CHOCAPALHA

QUINTA DE CHOCAPALHA ARINTO 2016

TECHNICAL NOTE

LABEL: QUINTA DE CHOCAPALHA ARINTO
REGION: Lisboa
TYPE: White Wine
VINTAGE: 2016
GRAPES: 100% Arinto
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 26 years old, bilateral cord

VINIFICATION: The fermentation occurred during 27 days in stainless steel vats, and the wine stayed in contact with the lees for 5 months after which it was bottled.

TASTING NOTE: Intense bright colour, very fresh and aromatic nose with citric and tropical fruit notes. On the palate it is fresh, with fine intensity and long aftertaste.

ANALITICAL NOTES:
Alcohol – 12,5% vol.
Total Acidity – 6,3 g/L (tartaric acid)
Volatile Acidity – 0,45 g/L (acetic acid)
pH – 3,28
Total Sugar - < 1,5 g/L

WINEMAKER: Sandra Tavares da Silva

