

QUINTA DE CHOCAPALHA

QUINTA DE CHOCAPALHA CASTELÃO 2015

TECHNICAL NOTE

LABEL:	QUINTA DE CHOCAPALHA CASTELÃO
REGION:	Lisboa
TYPE:	Red Wine
VINTAGE:	2015
GRAPES:	100% Castelão
SOIL:	Clay- Calcareous
EXPOSITION:	South- North
VINEYARDS:	29 years old, bilateral cord
VINIFICATION:	The grapes, which were previously de-stemmed, went through a pre-fermentation maceration at low temperatures during 12 hours. Fermentation took place in stainless steel tanks with during 10 days, not exceeding 26°C. The aging and malolactic fermentation occurred 50% during 14 months in used French oak barriques.
TASTING NOTE:	Intense red colour. Very fruity, elegant and charming wine with amazing sweet and silky tannins. The aftertaste is long and very fresh.
ANALITICAL NOTES:	Alcohol – 13,5% vol. Total Acidity – 5,96 g/L (tartaric acid) Volatile Acidity – 0,58 g/L (acetic acid) pH – 3,52 Total Sugar – < 0,6 g/L
WINEMAKER:	Sandra Tavares da Silva

