

# QUINTA DE CHOCAPALHA

## QUINTA DE CHOCAPALHA RED 2013

### TECHNICAL NOTE

<b>LABEL:</b>	QUINTA DE CHOCAPALHA RED
<b>REGION:</b>	Lisboa
<b>TYPE:</b>	Red Wine
<b>VINTAGE:</b>	2013
<b>GRAPES:</b>	45% Touriga Nacional   20% Tinta Roriz   15% Touriga Franca   10% Castelão   10% Alicante Bouchet Bouchet
<b>SOIL:</b>	Clay-Calcareous
<b>EXPOSITION:</b>	South- North and East-West
<b>VINEYARDS:</b>	between 15 to 25 year old, bilateral cord
<b>VINIFICATION:</b>	The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures during 12 hours. Fermentation took place in <i>lagares</i> with successive pressings by robot and in stainless steel vats during 10 days, not exceeding 27°C. The aging and malolactic fermentation occurred during 18 months in used French oak barriques.
<b>TASTING NOTE:</b>	Deep colour of violet tonality, good concentration in the nose. Rich perfume of mature black fruit, spices and floral notes. Very fine and elegant on the palate with soft tannins combined with good acidity and a long aftertaste.
<b>ANALITICAL NOTES:</b>	Alcohol – 13,5% vol. Total Acidity – 5,77 g/L (tartaric acid) Volatile Acidity – 0,86 g/L (acetic acid) pH – 3,70 Total Sugar – <0,6 g/L
<b>WINEMAKER:</b>	Sandra Tavares da Silva

