

QUINTA DE CHOCAPALHA

QUINTA DE CHOCAPALHA SAUVIGNON BLANC 2016

TECHNICAL NOTE

LABEL:	QUINTA DE CHOCAPALHA SAUVIGNON BLANC
REGION:	Lisboa
TYPE:	White Wine
VINTAGE:	2016
GRAPES:	100% Sauvignon Blanc
SOIL:	Clay- Calcareous
EXPOSITION:	South- North
VINEYARDS:	23 years old, bilateral cord
VINIFICATION:	The fermentation occurred during 25 days in stainless steel vats, with temperature control, and the wine stayed in contact with the lees for 5 months.
TASTING NOTE :	Intense bright colour, very fresh and aromatic nose with classic asparagus notes and tropical fresh fruits. On the palate it is balanced, with fine intensity, fresh and good length.
ANALITICAL NOTES:	Alcohol – 13% vol. Total Acidity – 5,2 g/L (tartaric acid) Volatile Acidity – 0,45 g/L (acetic acid) pH – 3,29 Total Sugar - < 1,5 g/ L
WINEMAKER:	Sandra Tavares da Silva

