

QUINTA DE CHOCAPALHA

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TECHNICAL NOTE

LABEL:	QUINTA DE CHOCAPALHA WHITE
REGION:	Lisboa
TYPE:	White Wine
VINTAGE:	2016
GRAPES:	90% Viosinho 10% Arinto
SOIL:	Clay- Calcareous
EXPOSITION:	South- North
VINEYARDS:	26 years old, bilateral cord
VINIFICATION:	The fermentation occurred during 25 days in stainless steel tanks and stayed in contact with the lees for 5 months.
TASTING NOTE:	Intense bright colour, very fresh and aromatic nose with citric, floral and some tropical notes. On the palate is very balanced, with fine intensity and good length.
ANALITICAL NOTES:	Alcohol – 13,0% vol. Total Acidity – 4,9 g/L (tartaric acid) Volatile Acidity – 0,31 g/L (acetic acid) pH – 3,35 Total Sugar - <1,5 g/ L
WINEMAKER:	Sandra Tavares da Silva

