

# QUINTA DE CHOCAPALHA

## QUINTA DE CHOCAPALHA ARINTO 2017

### TECHNICAL NOTE

**LABEL:** QUINTA DE CHOCAPALHA ARINTO  
**REGION:** Lisboa  
**TYPE:** White Wine  
**VINTAGE:** 2017  
**GRAPES:** 100% Arinto  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 27 years old, bilateral cord

**VINIFICATION:** The fermentation occurred during 25 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 - 6,7 g/L (tartaric acid)  
Volatile Acidity - 0,35 g/L (acetic acid)  
pH - 3,23  
Total Sugar - < 1,5 g/L

**WINEMAKER:** Sandra Tavares da Silva

