

QUINTA DE CHOCAPALHA

MAR DA PALHA ROSÉ 2017

TECHNICAL NOTE

LABEL: MAR DA PALHA DRY ROSÉ WINE
REGION: Lisboa
TYPE: DRY ROSÉ
VINTAGE: 2017
GRAPES: 50% Touriga Nacional | 50% Tinta Roriz
SOIL: CLAY-CALCAREOUS
EXPOSITION: South-North
VINEYARD: 24 years old, bilateral cord

VINIFICATION: The fermentation occurred during 27 days in stainless steel vats at low temperatures and stayed in contact with the lees for 4 months.

TASTING NOTE: Intense and beautiful salmon colour, with fresh strawberry and raspberry notes, this rosé is refreshing and very elegant.

ANALITICAL NOTES:

Alcohol – 13 % vol.
Total Acidity – 6,2 g/L (ácido tartárico)
Volatile Acidity – 0,28 g/L (ácido acético)
pH – 3,45
Total Sugar: 3,4 g/L

ENÓLOGO: Sandra Tavares da Silva

