

QUINTA DE CHOCAPALHA

CH by Chocapalha Red 2016

TECHNICAL NOTE

LABEL: CH BY CHOCAPALHA
REGION: Lisboa
TYPE: Red Wine
VINTAGE: 2016
GRAPES: 100% Touriga Nacional
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 31 years old, bilateral cord

VINIFICATION: The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures. Fermentation took place in *lagares* with successive pressings by robot during 12 days, not exceeding 25°C. The aging and malolactic fermentation occurred in French oak barriques during 22 months, after which the wine was bottled.

TASTING NOTE: Deep colour of violet tonality, good concentration in the nose. Rich perfume of ripe black fruit and floral notes. On the palate it shows velvety tannins very well integrated which confer an excellent body and amazing aging capacity.

ANALITICAL NOTES:
Alcohol – 14,5% vol.
Total Acidity – 4,6 g/L (tartaric acid)
Volatile Acidity – 0,65 g/L (acetic acid)
pH – 3,85
Total Sugar - < 0,6 g/L

WINEMAKER: Sandra Tavares da Silva

