

QUINTA DE CHOCAPALHA

CHOCAPALHA RESERVA ROSÉ 2018

TECHNICAL NOTE

LABEL: CHOCAPALHA RESERVA ROSÉ
REGION: Lisboa
TYPE: Rosé Wine
VINTAGE: 2018
GRAPES: 70% Touriga Nacional | 30% Tinta Roriz
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 25 years old, bilateral cord

VINIFICATION: Grape juice taken from direct pressing, the fermentation took place in neutral French oak barriques at low temperatures, after which this wine was aged in the same barriques for 5 months with "batonnage".

TASTING NOTE: Very bright and pale color, this wine shows intense aromas of orange peel, raspberry and bergamot notes. On the palate it is delicate and smooth with a very elegant, fresh finish.

ANALITICAL NOTES:
Alcohol – 12,5% vol.
Total Acidity – 7,02 g/L (tartaric acid)
Volatile Acidity – 0,69 g/L (acetic acid)
pH – 3,37
Total Sugar – 1,3 g/L

WINEMAKER: Sandra Tavares da Silva

