

# QUINTA DE CHOCAPALHA

## GUARITA DA CHOCAPALHA RED 2015

### TECHNICAL NOTE

**LABEL:** GUARITA DA CHOCAPALHA  
**REGION:** Lisboa  
**TYPE:** Red Wine  
**VINTAGE:** 2015  
**GRAPES:** 100% Alicante Bouschet  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 32 years old, bilateral cord

**VINIFICATION:** The grapes previously de-stemmed, went through a pre-fermenting maceration at low temperatures. Fermentation took place in *lagares*, not exceeding 25°C. The aging and malolactic fermentation occurred in French oak barriques during 20 months, after which the wine was bottled.

**TASTING NOTE:** Very deep and opaque colour, with great density of black fruit and chocolate in the nose, with a rich but very elegant profile. On the palate this wine shows big volume, with a silky texture, complemented by high quality tannins which confer an excellent body and an amazing aging capacity.

**ANALITICAL NOTES:**  
Alcohol – 15% vol.  
Total Acidity – 6,4 g/L (tartaric acid)  
Volatile Acidity – 0,69 g/L (acetic acid)  
pH – 3,60  
Total Sugar - 3 g/L

**WINEMAKER:** Sandra Tavares da Silva

