

QUINTA DE CHOCAPALHA

MAR DA PALHA WHITE 2017

TECHNICAL NOTE

LABEL: MAR DA PALHA WHITE
REGION: Lisboa
TYPE: WHITE WINE
VINTAGE: 2017
GRAPES: 100% Sauvignon Blanc
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 26 years old, bilateral cord

VINIFICATION: The fermentation occurred during 26 days in stainless steel vats at low temperatures and stayed in contact with the lees for 5 months.

TASTING NOTE: Intense bright colour, fresh and aromatic nose with herbal and tropical notes. On the palate it is balanced, with fine intensity, nice acidity and good length.

ANALITICAL NOTES:

Alcohol – 12,5% vol.
Total Acidity – 6,0 g/L (tartaric acid)
Volatile Acidity – 0,20 g/L (acetic acid)
pH – 3,28
Total Sugar - < 1,5 g/L

WINEMAKER: Sandra Tavares da Silva

