

QUINTA DE CHOCAPALHA

QUINTA DE CHOCAPALHA CASTELÃO 2016

TECHNICAL NOTE

LABEL: QUINTA DE CHOCAPALHA CASTELÃO
REGION: Lisboa
TYPE: Red Wine
VINTAGE: 2016
GRAPES: 100% Castelão
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 30 years old, bilateral cord

VINIFICATION: The grapes, which were previously de-stemmed, went through a pre-fermentation maceration at low temperatures during 12 hours. Fermentation took place in stainless steel tanks with during 12 days, not exceeding 25°C. The aging and malolactic fermentation occurred 50% during 15 months in used French oak barriques.

TASTING NOTE: Intense red colour. Very fruity, elegant and charming wine with amazing sweet and silky tannins. The aftertaste is long and very fresh.

ANALITICAL NOTES:
Alcohol – 13% vol.
Total Acidity – 4,88 g/L (tartaric acid)
Volatile Acidity – 0,77 g/L (acetic acid)
pH – 3,68
Total Sugar – < 0,6 g/L

WINEMAKER: Sandra Tavares da Silva

