

QUINTA DE CHOCAPALHA

QUINTA DE CHOCAPALHA CHARDONNAY 2018

TECHNICAL NOTE

LABEL: QUINTA DE CHARDONNAY
REGION: Lisboa
TYPE: White Wine
VINTAGE: 2018
GRAPES: 100% Chardonnay
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 27 years old, bilateral cord

VINIFICATION: The fermentation occurred during 23 days in stainless steel vats, with temperature control, and the wine stayed in contact with the lees for 4 months.

TASTING NOTE : Intense bright colour, very fresh and aromatic nose with mineral notes reflecting the cool climate of the nearby Atlantic ocean.

ANALITICAL NOTES:
Alcohol – 12,5% vol.
Total Acidity – 6,1 g/L (tartaric acid)
Volatile Acidity – 0,25 g/L (acetic acid)
pH – 3,34
Total Sugar - < 1,5 g/ L

WINEMAKER: Sandra Tavares da Silva

