

# QUINTA DE CHOCAPALHA

## QUINTA DE CHOCAPALHA SAUVIGNON BLANC 2018

### TECHNICAL NOTE

**LABEL:** QUINTA DE CHOCAPALHA SAUVIGNON BLANC  
**REGION:** Lisboa  
**TYPE:** White Wine  
**VINTAGE:** 2018  
**GRAPES:** 100% Sauvignon Blanc  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 25 years old, bilateral cord

**VINIFICATION:** The fermentation occurred during 21 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 classic asparagus notes and tropical fresh fruits. On the palate it is balanced, with fine intensity, fresh and good length.

### ANALITICAL NOTES:

Alcohol – 12,5% vol.  
Total Acidity – 5,7 g/L (tartaric acid)  
Volatile Acidity – 0,34 g/L (acetic acid)  
pH – 3,27  
Total Sugar - < 1,5 g/ L

**WINEMAKER:** Sandra Tavares da Silva

