

# QUINTA DE CHOCAPALHA

## QUINTA DE CHOCAPALHA WHITE 2018

### TECHNICAL NOTE

**LABEL:** QUINTA DE CHOCAPALHA WHITE  
**REGION:** Lisboa  
**TYPE:** White Wine  
**VINTAGE:** 2018  
**GRAPES:** 90% Viosinho | 10% Verdelho  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 28 years old, bilateral cord

**VINIFICATION:** The fermentation occurred during 24 days in stainless steel tanks and stayed in contact with the lees for 4 months.

**TASTING NOTE:** Intense bright colour, very fresh and aromatic nose with citric, floral and some tropical notes. On the palate is very balanced, with fine intensity and good length.

**ANALITICAL NOTES:**  
Alcohol – 12,5% vol.  
Total Acidity – 5,8 g/L (tartaric acid)  
Volatile Acidity – 0,21 g/L (acetic acid)  
pH – 3,20  
Total Sugar - <1,5 g/ L

**WINEMAKER:** Sandra Tavares da Silva

