

QUINTA DE CHOCAPALHA

CHOCAPALHA VINHA MÃE 2015

TECHNICAL NOTE

LABEL: CHOCAPALHA VINHA MÃE RED
REGION: Lisboa
TYPE: Red Wine
VINTAGE: 2015
GRAPES: 35% Touriga Nacional | 35% Syrah | 30% Tinta Roriz
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 31 years old, bilateral cord

VINIFICATION: The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures, during 18 hours. Fermentation took place in *lagares* with successive pressings by robot during 10 days, not exceeding 26°C. The aging and malolactic fermentation occurred in French oak barriques during 20 months.

TASTING NOTE: Deep colour of violet tonality and good concentration in the nose. Rich perfume of ripe black fruit and floral notes. Beautifully structured with rich tannins this wine has an amazing aging capacity. The aftertaste is solid, elegant and persistent.

ANALITICAL NOTES:
Alcohol – 14,5% vol.
Total Acidity – 6,2 g/L (tartaric acid)
Volatile Acidity – 0,69 g/L (acetic acid)
pH – 3,61
Total Sugar – 2,7 g/L

WINEMAKER: Sandra Tavares da Silva

