

# QUINTA DE CHOCAPALHA

## CH by Chocapalha Red 2017

### TECHNICAL NOTE

**LABEL:** CH BY CHOCAPALHA  
**REGION:** Lisboa  
**TYPE:** Red Wine  
**VINTAGE:** 2017  
**GRAPES:** 100% Touriga Nacional  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 32 years old, bilateral cord

**VINIFICATION:** The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures. 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 22 months, after which the wine was bottled.

**TASTING NOTE:** Deep colour of violet tonality, good concentration in the nose. Rich perfume of ripe black fruit and floral notes. On the palate it shows velvety tannins very well integrated which confer an excellent body and amazing aging capacity.

**ANALITICAL NOTES:**  
Alcohol – 14% vol.  
Total Acidity – 5,96 g/L (tartaric acid)  
Volatile Acidity – 0,82 g/L (acetic acid)  
pH – 3,63  
Total Sugar - < 0,6 g/L

**WINEMAKER:** Sandra Tavares da Silva

