

# QUINTA DE CHOCAPALHA

## MAR DA PALHA RED 2016

### TECHNICAL NOTE

**LABEL:** MAR DA PALHA RED  
**REGION:** LISBOA  
**TYPE:** Red Wine  
**VINTAGE:** 2016  
**GRAPES:** 100% Syrah  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 26 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 stainless steel vats during 10 days, not exceeding 26°C. The aging and malolactic fermentation took place in French oak barriques during 18 months, after which the wine was bottled.

**TASTING NOTE:** 100% Syrah this wine shows a vibrant nose with spicy blackberry, currant and plum fruit. Ripe and generous, offering a lovely mouthful of dark plum and blackberry fruit, balanced with savoury notes, finishes with very fresh notes and ripe tannins.

**ANALITICAL NOTES:**  
Alcohol – 13,5% vol.  
Total Acidity – 4,8 g/L (tartaric acid)  
Volatile Acidity – 0,63 g/L (acetic acid)  
pH – 3,69  
Total Sugar - < 0,6 g/ L

**WINEMAKER:** Sandra Tavares da Silva

