

QUINTA DE CHOCAPALHA

MAR DA PALHA WHITE 2019

TECHNICAL NOTE

LABEL: MAR DA PALHA WHITE
REGION: Lisboa
TYPE: WHITE WINE
VINTAGE: 2019
GRAPES: 100% Sauvignon Blanc
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 28 years old, bilateral cord

VINIFICATION: The fermentation occurred during 31 days in stainless steel vats at low temperatures and stayed in contact with the lees for 4 months.

TASTING NOTE: Intense bright color. Fresh and aromatic nose with herbal and tropical notes. On the palate it is balanced, with fine intensity, nice acidity and good length.

ANALITICAL NOTES:
Alcohol - 12,5% vol.
Total Acidity - 6,2 g/L (tartaric acid)
Volatile Acidity - 0,20 g/L (acetic acid)
pH - 3,17
Total Sugar - < 1,5 g/L

WINEMAKER: Sandra Tavares da Silva

