

QUINTA DE CHOCAPALHA

QUINTA DE CHOCAPALHA CABERNET SAUVIGNON 2016

TECHNICAL NOTE

LABEL: QUINTA DE CHOCAPALHA CABERNET SAUVIGNON
REGION: Lisboa
TYPE: Red Wine
VINTAGE: 2016
GRAPES: 100% Cabernet Sauvignon
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 30 years old, bilateral cord

VINIFICATION: The grapes, which were previously de-stemmed, went through a pre-fermentation maceration at low temperatures during 12 hours. Fermentation took place in stainless steel tank during 10 days, not exceeding 25°C. The aging and malolactic fermentation occurred during 12 months in 40% new oak and 60% second year French oak barriques.

TASTING NOTE: Intense violet colour, typical flavours of this grape with the traditional combination of species and ripe fruit. On the palate shows a great balance with discreet acidity, red fruit and silky tannins. The aftertaste is long and very elegant.

ANALITICAL NOTES:
Alcohol – 12,5% vol.
Total Acidity – 4,83 g/L (tartaric acid)
Volatile Acidity – 0,71 g/L (acetic acid)
pH – 3,72
Total Sugar – < 0,6 g/L

WINEMAKER: Sandra Tavares da Silva

