

QUINTA DE CHOCAPALHA

QUINTA DE CHOCAPALHA CHARDONNAY 2019

TECHNICAL NOTE

LABEL: QUINTA DE CHARDONNAY
REGION: Lisboa
TYPE: White Wine
VINTAGE: 2019
GRAPES: 100% Chardonnay
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 28 years old, bilateral cord

VINIFICATION: The fermentation occurred during 32 days in stainless steel vats, with temperature control, and the wine stayed in contact with the lees for 4 months.

TASTING NOTE: Intense bright colour, very fresh and aromatic nose with white peach allied with floral notes. Great intensity, volume and freshness on the palate.

ANALITICAL NOTES:
Alcohol - 12,5% vol.
Total Acidity - 6,7 g/L (tartaric acid)
Volatile Acidity - 0,38 g/L (acetic acid)
pH - 3,36
Total Sugar - 1,1 g/ L

WINEMAKER: Sandra Tavares da Silva

