

QUINTA DE CHOCAPALHA

CHOCAPALHA RESERVA WHITE 2018

TECHNICAL NOTE

LABEL: CHOCAPALHA RESERVA WHITE
REGION: Lisboa
TYPE: White Wine
VINTAGE: 2018
GRAPES: 90% Chardonnay | 10% Arinto
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 26 years old, bilateral cord

VINIFICATION: The fermentation occurred during 16 days in new French oak barrels at low temperatures, after which this wine was aged in the same barrels for 9 months with "batonnage".

TASTING NOTE: Beautiful intense colour. Very good balance between the smooth texture, bright acidity and mineral flavours. Elegant with long aftertaste

ANALITICAL NOTES:
Alcohol – 12,5% vol.
Total Acidity – 7,1 g/L (tartaric acid)
Volatile Acidity – 0,33 g/L (acetic acid)
pH – 3,23
Total Sugar – < 1,5 g/L

WINEMAKER: Sandra Tavares da Silva

