

# QUINTA DE CHOCAPALHA

## MAR DE LISBOA RED 2016

### TECHNICAL NOTE

**LABEL:** MAR DE LISBOA RED  
**REGION:** Lisboa  
**TYPE:** Red Wine  
**VINTAGE:** 2016  
**GRAPES:** 35% Tinta Roriz | 30% Touriga Nacional | 20% Touriga Franca | 15% Syrah  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 17-27 years old, bilateral cord

**VINIFICATION:** The grapes, which were previously de-stemmed, were fermented in stainless steel tanks during 9 days with temperature control, and 20% was aged in used French oak *barriques*, during 6 months.

**TASTING NOTE:** Deep colour of violet tonality and good concentration in the nose. Rich perfume with notes of mature black fruit. Very fine on the palate with soft tannins combined with good acidity and long aftertaste. It is a wine to enjoy with or without food.

**ANALITICAL NOTES:**  
Alcohol – 13,5% vol.  
Total Acidity – 4,94 g/L (tartaric acid)  
Volatile Acidity – 0,7 g/L (acetic acid)  
pH – 3,64  
Total Sugar – < 0,6 g/dm<sup>3</sup>

**WINEMAKER:** Sandra Tavares da Silva

