

QUINTA DE CHOCAPALHA

QUINTA DE CHOCAPALHA RED 2016

TECHNICAL NOTE

LABEL: QUINTA DE CHOCAPALHA RED
REGION: Lisboa
TYPE: Red Wine
VINTAGE: 2016
GRAPES: 45% Touriga Nacional | 20% Tinta Roriz | 15% Touriga Franca | 10% Castelão | 10% Alicante Bouchet
SOIL: Clay-Calcareous
EXPOSITION: South- North and East-West
VINEYARDS: between 17 to 27 year old, bilateral cord

VINIFICATION: The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures during 12 hours. Fermentation took place in *lagares* with successive pressings by robot and in stainless steel vats during 9 days, not exceeding 25°C. The aging and malolactic fermentation occurred during 18 months in used French oak barriques.

TASTING NOTE: Deep colour of violet tonality, good concentration in the nose. Rich perfume of mature black fruit, spices and floral notes. Very fine and elegant on the palate with soft tannins combined with good acidity and a long aftertaste.

ANALITICAL NOTES:
Alcohol – 14% vol.
Total Acidity – 5,58 g/L (tartaric acid)
Volatile Acidity – 0,68 g/L (acetic acid)
pH – 3,75
Total Sugar – 0,9 g/L

WINEMAKER: Sandra Tavares da Silva

