

# QUINTA DE CHOCAPALHA

## QUINTA DE CHOCAPALHA SAUVIGNON BLANC 2019

### TECHNICAL NOTE

**LABEL:** QUINTA DE CHOCAPALHA SAUVIGNON BLANC  
**REGION:** Lisboa  
**TYPE:** White Wine  
**VINTAGE:** 2019  
**GRAPES:** 100% Sauvignon Blanc  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 26 years old, bilateral cord

**VINIFICATION:** The fermentation occurred during 25 days in stainless steel vats, with temperature control, and the wine stayed in contact with the lees for 5 months.

**TASTING NOTE :** Intense bright colour, very fresh and aromatic nose with classic asparagus notes and tropical fresh fruits. On the palate it is balanced, with fine intensity, fresh and good length.

**ANALITICAL NOTES:**  
Alcohol - 13% vol.  
Total Acidity - 5,9 g/L (tartaric acid)  
Volatile Acidity - 0,30 g/L (acetic acid)  
pH - 3,27  
Total Sugar - < 1,5 g/ L

**WINEMAKER:** Sandra Tavares da Silva

