



PRODUCER PROFILE

Estate owned by: Alice and Paulo Tavares da Silva
Winemaker: Sandra Tavares da Silva
Total acreage under vine: 110
Estate founded: 1855
Region: VR Lisboa
Country: Portugal

Red 2012

WINE DESCRIPTION

Quinta de Chocalha Tinto is a blend of indigenous Portuguese varieties sourced from 16th century vineyards 28 miles northwest of Lisbon. Fermented in traditional granite lagares and stainless steel, the wine is then refined for 18 months in French oak barriques.

TASTING NOTES

Deep violet in color with a powerful bouquet of ripe black fruit, spice and rose, this tinto is elegant on the palate with soft tannins and vibrant acidity leading to a long and expressive finish.

FOOD PAIRING

Pairs well with portabella mushroom burgers or spicy beef stirfry

VINEYARD & PRODUCTION INFO

Vineyard name:	Quinta de Chocalha
Vineyard size:	75 acres
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	1600
Yield/acre:	1.6 tons
Exposure:	Various
Harvest time:	September
Bottles produced of this wine:	32,270

WINEMAKING & AGING

Varietal composition:	45% Tinta Roriz, 25% Touriga Nacional, 15% Castelão, 10% Syrah, 5% Alicante Bouschet
Fermentation container:	Lagares
Length of alcoholic fermentation:	12 days
Fermentation temperature:	79 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	1 year

