



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 2013

WINE DESCRIPTION

Quinta de Chocapalha Tinto is a blend of indigenous Portuguese varietals 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.

WINE PRODUCTION

The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures for 12 hours. Fermentation took place in lagares with successive pressings by machine and in stainless steel vats for 10 days, not exceeding 27°C. The aging and malolactic fermentation occurred for 18 months in used 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

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|--------------------------------|----------------------|
| Vineyard name: | Quinta de Chocapalha |
| 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

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|-----------------------------------|--|
| Varietal composition: | 45% Touriga Nacional, 20% Tinta Roriz, 15% Touriga Franca, 10% Castelão, 10% Alicante Bouschet |
| Prefermentation technique: | Cold maceration |
| 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 |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 13.5 % |
| pH level: | 3.7 |
| Residual sugar: | 0.6 g/L |
| Acidity: | 5.8 g/L |

