

QUINTA DE CHOCAPALHA



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

Chocalha Arinto 2018

WINE DESCRIPTION

A pure expression of Arinto sourced from 26 year old vineyards 28 miles northwest of Lisbon, this refreshing white is vinified in stainless steel vats and aged for 5 months on the lees before bottling.

A slow fermentation taking 27 days allows for the development of floral and citrus aromatics and the 5 months on the lees softens the bracing acidity of the Arinto grape.

TASTING NOTES

Bright lemon yellow in color with a freshly aromatic nose of citrus and tropical fruits, Quinta de Chocalha Arinto boasts lively acidity and a lingering finish.

FOOD PAIRING

Pairs well with fresh salads, grilled white fish, and roasted chicken.

VINEYARD & PRODUCTION INFO

Vineyard name:	Arinto
Vineyard size:	13
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	825 feet
Vines/acre:	1600
Yield/acre:	2.4 tons
Exposure:	Northern / Southern
Harvest time:	mid September

WINEMAKING & AGING

Varietal composition:	100% Arinto
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	27 days
Fermentation temperature:	54 °F
Length of maceration:	22 days
Malolactic fermentation:	no
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.1
Residual sugar:	1.5 g/L
Acidity:	6.8 g/L