

# 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 2016

### 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:	3.3
Residual sugar:	1.4 g/L
Acidity:	6.3 g/L