



PRODUCER PROFILE

Estate owned by: Alice and Paulo Tavares da Silva
Winemaker: Sandra Tavares da Silva
Total acreage under vine: 110
Estate founded: 1855
Winery production: 3,230 Bottles
Region: VR Lisboa
Country: Portugal

CH by Chocapalha 2016

WINE DESCRIPTION

CH by Chocapalha is an homage to the Swiss origins of the Tavares da Silva family. This wine is a pure expression of Touriga Nacional fermented in traditional granite lagares and aged in French oak barriques for 24 months before bottling.

The grapes, previously de-stemmed, go through a pre-fermenting maceration at low temperature. Fermentation takes place in lagares with successive pressings by machine for 12 days, not exceeding 25°C. The aging and malolactic fermentation occurs in French oak barriques for 22 months, before bottling.

TASTING NOTES

Deeply expressive, CH by Chocapalha displays bold, dark fruit aromas on the nose with subtle nuances of leather and violet. The structured palate is supported by firm tannins and enticing flavors of black currant and raspberry followed by a remarkable finish.

FOOD PAIRING

Pair with slow roasted brisket or braised lamb shanks.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Vinha Grande Vineyard
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	1600
Yield/acre:	0.8 tons
Exposure:	South-North
Harvest time:	September
Bottles produced of this wine:	3,230

WINEMAKING & AGING

Varietal composition:	100% Touriga Nacional
Fermentation container:	Lagares
Length of alcoholic fermentation:	12 days
Fermentation temperature:	79 °F
Maceration technique:	Punchdown
Length of maceration:	15 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	24 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.9
Residual sugar:	0.6 g/L
Acidity:	4.6 g/L