



### 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: 5,440 Bottles

Region: VR Lisboa

Country: Portugal

## Chocapalha Vinha Mãe 2016

### WINE DESCRIPTION

Vinha Mãe, the flagship red of the estate, translates to “The Mother Vine” in Portuguese and is a testament to the strong yet soothing nature of the wine. Sourced from 27 year old vines and fermented in traditional granite lagares with successive machine pressings, this wine is aged in French oak barriques for 20 months.

### TASTING NOTES

Deep violet in color with deep concentration on the nose, boasting a rich perfume of ripe black fruits and floral notes. Elegantly structured with rich tannins, Vinha Mãe has a wonderful capacity for aging.

### FOOD PAIRING

Pairs wonderfully with prime cuts of steak and roasted fingerling potatoes

### VINEYARD & PRODUCTION INFO

Vineyard name:	Vinha Mae
Vineyard size:	18
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	2000
Yield/acre:	1.2 tons
Exposure:	South-North
Harvest time:	September
Bottles produced of this wine:	5,440

### WINEMAKING & AGING

Varietal composition:	40% Touriga Nacional, 30% Tinta Roriz, 30% Syrah
Fermentation container:	Lagares
Length of alcoholic fermentation:	12 days
Fermentation temperature:	79 °F
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	20 months
Total SO2:	70 mg/L

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.69
Residual sugar:	0.8 g/L
Acidity:	5.05 g/L
Dry extract:	31.5 g/L