



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: 8,900 Bottles
Region: VR Lisboa
Country: Portugal

Chocapalha Castelão 2020

WINE DESCRIPTION

Castelão, one of Portugal's most famed and widely planted varieties, is known for its beautiful, fruit character. Quinta de Chocapalha's interpretation of this varietal is a stunning example. Fermented in stainless steel and aged in French oak for 12 months, this Castelão retains its fresh fruit essence long after its 6 month of refinement in bottle.

The grapes, which are previously de-stemmed, go through a pre-fermentation maceration at low temperatures for 12 hours. Fermentation takes place in stainless steel tanks for 12 days, not exceeding 25°C. The aging and malolactic fermentation occurred 50% for 14 months in used French oak barriques.

TASTING NOTES

Quinta de Chocapalha Castelão is a radiant purple in color with an alluring nose of fresh raspberries, ripe cherries and subtle nuances of cocoa. The silky tannins and supple body attribute great balance and elegance to the palate.

FOOD PAIRING

The perfect pairing for casual barbecue or charcuterie plates.

VINEYARD & PRODUCTION INFO

Vineyard name:	Quinta de Chocapalha
Vineyard size:	25
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	1600
Yield/acre:	2 tons
Exposure:	South-North and East-West
Harvest time:	third week in September
Bottles produced of this wine:	8,900

WINEMAKING & AGING

Varietal composition:	100% Castelão
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	79 °F
Maceration technique:	Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	6 months
Total SO ₂ :	85 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.4
Acidity:	5.32 g/L
Dry extract:	28.7 g/L