

QUINTA DE CHOCAPALHA
2580-081 ALDEIA GALEGA DA MERCEANA
PORTUGAL

COMPANY'S NAME: CASA AGRÍCOLA DAS MIMOSAS, LDA.
QUINTA DE CHOCAPALHA
2580-081 ALDEIA GALEGA DA MERCEANA
PORTUGAL
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COMPANY: The vineyards of QUINTA DE CHOCAPALHA are situated in the sunny hills of the Estremadura, demarked region, northeast of Lisbon. They have been referred to since the XVI th century as for their excellent vineyards and wines.
Situated in the surroundings of Aldeia Galega the property belonged to Constantino O'Neil since the beginning of the XIX th century. Later he endowed it to Diogo Duff a distinguished Scottish noble hold in high estimation by the King D. João VI who distinguished him with the insignia "Torre e Espada".
The property remained in the Family Duff until the decade of eighty of the last century when actual owners, Alice and Paulo Tavares da Silva, acquired it.
Since then important improvements have taken place in the 45 ha of vineyards and new techniques of cultivation have been introduced in the Quinta de Chocapalha, continuing the old tradition of this vine growing farm, always looking for better quality and reputation of its wines.
Only in the vintage of 2000, when the vineyards reached maturation and desired quality, it was decided to bottle the wines produced.

WINEMAKER: Sandra Tavares da Silva

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CHOCAPALHA RESERVA RED 2005

TECHNICAL NOTE

LABEL: CHOCAPALHA RESERVA RED 2005
REGION: Estremadura
TYPE: Red Wine
VINTAGE: 2005
GRAPES: 75% TOURIGA NACIONAL, 25% TINTA RORIZ
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 18 years old, bilateral cord

VINIFICATION: The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures. Fermentation took place in the lagares with successive pressings by robot during 14 days with temperature controlled not exceeding 28°C. The aging and malolactic fermentation was effected in 80% new French oak barriques during 19 months, after which the wine was bottled (June, 2007). The total production of this wine was 7 000 bottles of 75 cl .

TASTING NOTE: Deep colour of violet tonality, good concentration in the nose. Rich perfume with notes of very ripe black fruit and floral notes, well combined with the flavour of vanilla deriving from the French oak where it stayed for a period of 19 months. In the mouth it has a full taste with mature tannins well represented which confer the wine an excellent body and good perspective of aging. The final in the mouth is rich, elegant and long.

ANALITICAL NOTES: Alcohol – 14,5% vol.
Total Acidity – 6,1 g/L (tartaric acid)
Volatile Acidity – 0,75 g/L (acetic acid)
pH – 3,62

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QUINTA DE CHOCAPALHA – CABERNET SAUVIGNON 2005

TECHNICAL NOTE

LABEL: QUINTA DE CHOCAPALHA – CABERNET SAUVIGNON 2005
REGION: Estremadura
TYPE: Red Wine
VINTAGE: 2005
GRAPES: 90% CABERNET SAUVIGNON, 10% SYRAH
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 15 years old, bilateral cord

VINIFICATION: The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures during 48 hours. Fermentation took place in the lagares with successive pressings by robot during 14 days with temperature controlled not exceeding 28°C. After the alcoholic fermentation the wine stayed in contact with the skins for a period of 30 days in a stainless-steel vat. The aging and malolactic fermentation was effected in 50% new and 50% second wine French oak barriques during 18 months, after which the wine was bottled (June, 2007). The total production of this wine was of 5 600 bottles of 75 cl.

TASTING NOTE: Intense violet colour, typical flavours of this grape with the traditional combination of pepper and very mature fruit. In the mouth the balance is a result of discreet acidity, the well marking mature fruit and the harmonious tannins.

ANALITICAL NOTES: Alcohol – 14,5% vol.
Total Acidity – 6,6 g/L (tartaric acid)
Volatile Acidity – 0,75 g/L (acetic acid)
pH – 3,54

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QUINTA DE CHOCAPALHA RED 2005

TECHNICAL NOTE

LABEL: QUINTA DE CHOCAPALHA
REGION: Estremadura
TYPE: Red Wine
VINTAGE: 2005
GRAPES: 30% TOURIGA NACIONAL, 40% TINTA RORIZ, 25% CASTELÃO and
5% ALICANTE BOUSCHET
SOIL: Clay- Calcareous
EXPOSITION: South- North and East-West
VINEYARDS: between 9 to 18 years old in bilateral cord

VINIFICATION: The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures during 48 hours. Fermentation took place in the lagares with successive pressings by robot and stainless steel vats during 12 days with temperature controlled not exceeding 27°C. The wine was aged during 16 months in french oak barriques, second and third wine, after which the blend was made and bottled on May 2006.
The total production of this wine is 45 000 bottles of 75 cl.

TASTING NOTE: Deep colour of violet tonality, good concentration in the nose. Rich perfume with notes of very mature black fruit and floral notes.

ANALITICAL NOTES: Alcohol – 14,5% vol.
Total Acidity – 5,9 g/L (tartaric acid)
Volatile Acidity – 0,57 g/L (acetic acid)
pH – 3,53

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QUINTA DE CHOCAPALHA WHITE 2006

TECHNICAL NOTE

LABEL: QUINTA DE CHOCAPALHA
REGION: Estremadura
TYPE: White Wine
VINTAGE: 2006
GRAPES: 50% Arinto, 40% Viosinho and 10% Vital
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 15 years old, bilateral cord

VINIFICATION: The fermentation occurred during 25 days in stainless steel vats, and stayed in contact with the lees for 7 months after that the wines were blended and bottled.
The total production of this wine was of 3 800 bottles of 75 cl.

TASTING NOTE: Intense bright colour, very fresh and aromatic nose with citric, floral and some exotic fruit notes. On the mouth is balanced, with fine intensity and good length.

ANALITICAL NOTES: Alcohol – 13% vol.
Total Acidity – 6,2 g/L (tartaric acid)
Volatile Acidity – 0,33 g/L (acetic acid)
pH – 3,20

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CHOCAPALHA RESERVA WHITE 2006

TECHNICAL NOTE

LABEL: CHOCAPALHA RESERVA
REGION: Estremadura
TYPE: White Wine
VINTAGE: 2006
GRAPES: 50% Chardonnay, 40% Viosinho, 5% Vital and 5% Arinto
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 15 years old, bilateral cord

VINIFICATION: The fermentation of the Chardonnay occurred during 25 days in French oak barrels at low temperatures, after which was aged in the same barrels for 7 months with batonnage. Viosinho, Arinto and Vital fermented during 20 days on stainless steel vats and stayed with in contact with the lees for 7 months after that the wines were blended and bottled.
The total production of this wine was of 4 500 bottles of 75 cl.

TASTING NOTE: Beautiful intensity on the colour, fresh and lively with lemon and mineral flavours balanced by the smooth texture and bright acidity. Very elegant and long aftertaste.

ANALITICAL NOTES: Alcohol – 13,5% vol.
Total Acidity – 6,8 g/L (tartaric acid)
Volatile Acidity – 0,44 g/L (acetic acid)
pH – 3,21