

**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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**CONTACTS:** Alice and Paulo Tavares da Silva

**COMPANY:** The vineyards of QUINTA DE CHOCAPALHA are situated in the sunny hills of 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 40 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

**ASSISTENT WINEMAKER:** Diogo Sepúlveda

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**CHOCAPALHA RESERVA RED 2006**

**TECHNICAL NOTE**

**LABEL:** CHOCAPALHA RESERVA RED 2006  
**REGION:** Estremadura  
**TYPE:** Red Wine  
**VINTAGE:** 2006  
**GRAPES:** 60%TOURIGA NACIONAL, 30% TINTA RORIZ, 10% SYRAH  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 19 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 90% new French oak barriques during 19 months, after which the wine was bottled ( July, 2008). 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. On the palate 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% 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  
2006**

**TECHNICAL NOTE**

**LABEL:** QUINTA DE CHOCAPALHA – CABERNET SAUVIGNON 2005  
**REGION:** Estremadura  
**TYPE:** Red Wine  
**VINTAGE:** 2006  
**GRAPES:** 90% CABERNET SAUVIGNON, 10% SYRAH  
**SOIL:** Clay- Calcareous  
**EXPOSITION:** South- North  
**VINEYARDS:** 16 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, 2008).  
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. On the palate the balance is a result of discreet acidity, the well marking ripe fruit and the harmonious tannins.

**ANALITICAL NOTES:** Alcohol – 13,5% vol.  
Total Acidity – 6,6 g/L (tartaric acid)  
Volatile Acidity – 0,70 g/L (acetic acid)  
pH – 3,54

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**QUINTA DE CHOCAPALHA RED 2006**

**TECHNICAL NOTE**

**LABEL:** QUINTA DE CHOCAPALHA  
**REGION:** Estremadura  
**TYPE:** Red Wine  
**VINTAGE:** 2006  
**GRAPES:** 40% TINTA RORIZ, 35% CASTELÃO 10% TOURIGA NACIONAL, 10% Syrah 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 June 2008.  
The total production of this wine is 42 000 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.

**ANALITICAL NOTES:**Alcohol – 13,5% 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 2007**

**TECHNICAL NOTE**

**LABEL:** QUINTA DE CHOCAPALHA  
**REGION:** Estremadura  
**TYPE:** White Wine  
**VINTAGE:** 2007  
**GRAPES:** 45% Arinto, 30% Viosinho and 25% 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 5 500 bottles of 75 cl.

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

**ANALITICAL NOTES:** Alcohol – 13,5% 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 2007**

**TECHNICAL NOTE**

**LABEL:** CHOCAPALHA RESERVA  
**REGION:** Estremadura  
**TYPE:** White Wine  
**VINTAGE:** 2007  
**GRAPES:** 60% Chardonnay, 20% Viosinho and 20% 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 and Arinto fermented during 20 days in 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 4 000 bottles of 75 cl.

**TASTING NOTE:** Beautiful intensity in 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

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**QUINTA DE CHOCAPALHA**

**FERNÃO PIRES 2007**

**TECHNICAL NOTE**

**LABEL:** QUINTA DE CHOCAPALHA  
**REGION:** Estremadura  
**TYPE:** White Wine  
**VINTAGE:** 2007  
**GRAPES:** 100% Fernão Pires  
**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 1 200 bottles of 75 cl.

**TASTING NOTE:** Intense bright colour, very fresh and aromatic nose with citric and tropical fruit notes. On the palate it is fresh, with fine intensity and good length.

**ANALITICAL NOTES:**Alcohol – 13,5% vol.  
Total Acidity – 6,0 g/L (tartaric acid)  
Volatile Acidity – 0,31 g/L (acetic acid)  
pH – 3,21

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**vinha da palha Rosé 2007**

**TECHNICAL NOTE**

<b>LABEL:</b>	vinha da palha
<b>REGION:</b>	Estremadura
<b>TYPE:</b>	Rosé wine
<b>VINTAGE:</b>	2007
<b>GRAPES:</b>	65% Touriga Nacional and 35% Tinta Roriz
<b>SOIL:</b>	Clay- Calcareous
<b>EXPOSITION:</b>	South- North
<b>VINEYARDS:</b>	18 years old, bilateral cord
<b>VINIFICATION:</b>	The fermentation occurred during 15 days in stainless steel vats at low temperatures. The total production of this wine was of 3 300 bottles of 75 cl.
<b>TASTING NOTE:</b>	Intense pink colour, very fresh and aromatic nose with strawberry and blackberry. On the palate it is balanced, fresh and dry.
<b>ANALITICAL NOTES:</b>	Alcohol – 13,5% vol. Total Acidity – 6,2 g/L (tartaric acid) Volatile Acidity – 0,40 g/L (acetic acid) pH – 3,25