

**PROFOUND,**  
*alive and elegant.*

The aroma of ripe wild fruits, such as blackberries and cherries. Complex, it tends to reveal itself throughout the tasting. It comes from ageing in barrels, which give it notes of spices and exotic woods. In the mouth, present acidity, with firm and mature tannins, well involved in its body and volume, transmitting a good feeling of freshness. It prolonged intense finish with excellent persistence.

*i*

Nº of Bottles 750 ml  
**13.000 Units.**



## VINEYARD DESCRIPTION

Grape origin | Cima Corgo e  
Quinta do Pôpa  
Varietals | 40% Touriga Nacional, 40% Touriga Franca; 20% Mistura de vinha velha.  
Altitude | 50 a 300 meters  
Soil Geology | schist  
Vines age | > 25 years

## HARVEST 2018

An especially atypical year in terms of climate: a cold and dry winter, a cold and rainy spring and a summer with two distinct seasons - the first rainy and the second extremely hot and dry. One of the most challenging years to manage in terms of health due to winter and spring weather conditions. Also tricky in terms of maturation due to the heterogeneity of summer conditions. The harvest started in the second week of September.

## VINIFICATION

Manual harvest in 20 kg boxes. Reception of grapes with destemming and crushing done in a mill with the traditional process of treading. Alcoholic fermentation begins in *lagares* and ends in stainless steel vats. Part of the blend underwent post-fermentation maceration. Malolactic fermentation took place in stainless steel vats.

## AGING

French oak barrels,  
for 12 to 15 months.

## BOTTLING

Date | July 2021  
Bottle | Bordalesa Elite 75 cl Musgo  
Magnum Bordalesa 150 cl Horus Magna  
Cork | Natural cork

## TECHNICAL INFORMATION

Alcohol content 13,5% | Total Acidity - 5.3gr/L | Volatile Acidity - 0.5gr/L | pH - 3.58 | Total Sugars < 2gr/L