



QUINTA DO PÔPA VV

DOC DOURO

Single plot of **OLD VINES**

2007 | 2008 | 2009 | 2011 | 2013 | 2014 | 2015 | 2016 | 2017 | **2018**

VINEYARD DESCRIPTION

GPS Location | 41°09'15.8"N 7°35'54.6"W

Quinta wine | The grapes come from of a plot located in Quinta do Pôpa, in the sub-region of Coma Corgo.

Varietals | More than 21 different varieties make part of this parcel's field blend.

Plot size | 1.32 ha

Grapevines number | 7.500

Altitude | 80 a 150 meters

Soil Geology | schist

Solar Exposure | North East

Year planted | <1932



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

Reception of grapes in 20 kg boxes with total stemming and no crushing. The whole bunches were received in a press where they were subsequently crushed using the traditional method of foot treading. Alcoholic fermentation took place entirely in mills and malolactic fermentation in stainless steel tanks and French oak barrels.

AGING

65% aged in new barrels for seven months and 20% in used barrels for ten months, all French oak and 225 litres.

The remaining 15% in stainless steel vats.

BOTTLING

Date | November 2021

Bottle | Bordalesa Golia 75 cl Cuvée / Magnum Bordalesa Golia 150 cl Verdetrusco

Cork | Natural cork

Aging in bottle for 1 to 4 years in the cellar before selling.

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Nº of Bottles 750 ml

3.644 Units.

Nº of Bottles 1,5 Lt

100 Units.



TECHNICAL INFORMATION

Alcohol content - 14% | Total Acidity - 5.6gr/L | Volatile Acidity - 0.6gr/L | pH - 3.39 | Total Sugars < 2gr/L

www.quintadopopa.com