

PÔPA SWEET RED WINE 2019

NATURALLY SWEET,
low alcohol content.

ENOLOGIST NOTES

*A young wine, reminiscent of
tasting the grape juice when harvesting.
It should be served very cold and
drunk in a relaxed way.*

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Nº of Bottles 500 ml
3.834 Units.

CONSCIOUS &
VEGAN-FRIENDLY
WINE



VINEYARDS DISCRIPTION

Origin of grapes | Quinta do Pôpa
Grape varieties | Old vines.
Sun exposure | North.
Soil geology | Shale.
Age of vines | > 20 anos.

2019 HARVEST

The 2018–2019 viticultural year was characterized by wide fluctuations in temperature values and by lower-than-normal annual rainfall, making it a dry year. Harvest began slightly later than usual when compared to the average date of recent years. The good sanitary quality of the grape clusters allowed for optimal ripening. The favorable weather conditions of the year had a positive impact on the harvest, yielding musts of great quality, generally with higher acidity and a good level of phenolic compounds.

VINIFICATION

Hand-picked at the beginning of October, without being affected by Botrytis cinerea. After a careful selection in the vineyard and transport in 20 kg crates.

Alcoholic fermentation took place in stainless steel tanks with temperature control, stopped once the desired balance between alcohol and sugar was achieved, using sulfur dioxide and cooling.

BOTTLING

Date | April 2020
Bottle | Flute Altus 50cl
Cork | xtra 45*24 Amorim

TECHNICAL INFORMATION

Alcoholic volume - 9,5% | Total Acidity - 6,6 gr/L | Volatile Acidity - 0.25 gr/L | pH - 3.22 | Total Sugars - 52gr/L

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