HOMENAGEM | DOC DOURO

2009 | 2011 | 2013 | 2015 | **2017**





Quinta wine | The grapes come from vineyard plots located in Quinta do Pôpa, located in the Cima Corgo sub-region.

Grape varieties | Mixture of Old Vines, Tinta Amarela, Touriga Nacional and Touriga Franca. Soil Geology | Schistous.

2017 HARVEST

The 2016-2017 wine year was characterized by being a year of high atypicality in terms of climate, having been an extremely hot and dry year.

The 2017 harvest was one of the earliest in memory, 3 weeks ahead of the usual period. However, this timely harvest resulted in high quality musts, with good levels of sugar and phenolic compounds.

An atypical year that will certainly be remembered for the high quality of its wines.

VINIFICATION

Manual harvest in a 20 kg box with total stemming and no crushing. The bunches were received whole in lagares where they were subsequently crushed using the traditional method of foot treading. Alcoholic fermentation took place entirely in mills and malolactic fermentation in used French oak barrels.

AGING

Aged for 12 to 15 months in used French oak barrels. To define the blend, the best barrels from the 2017 harvest were selected, which then aged in stainless steel vats for 5 years.

BOTTLING

Date | August 2023 Bottle | Bordalesa Storica Extra Cork | Natural Cork



No of Bottles 750 ml

2.455 Unid.

N° of Bottles 1,5 Lt

264 Unid.

Alcohol content - 14% | Total Acidity - 5.9gr/L | Volatile Acidity - 0.6gr/L | pH - 3.38 | Total Sugars < 2 gr/L

TECHNICAL INFORMATION