

LESS SWEET & DRIER,
bold in the way of dressing.

This is a tribute to José Ferreira (Zeca do Pôpa), father of Stéphane and Vanessa (known as the grandchildren of Pôpa):

"our father was "the man who fulfilled the dream; who encouraged the creation of a legacy, that passed from son (of Pôpa) to grandchildren (of Pôpa) and that, surely, will pass to our children (great grandchildren of Pôpa)" say the two brothers.

After 10 years, and after defining the profile of the Pôpa signature wines, it is time to move forward with the launch of this Port of Quinta do Pôpa. *"and to be, let it be a Vintage. "*

NOTAS DO ENÓLOGO

A balanced and fresh Vintage with excellent structure intense fruit, expressive and very pure. The year offers tannins that are among the most refined ever.

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Nº of Bottles 750 ml
2.750 Units.

**CONSCIOUS &
VEGAN-FRIENDLY
WINE**



VINEYARDS DISCRPTION

Origin of grapes | Quinta do Pôpa
Grape varieties | Old vines field blend.
Sun exposition | North.
Soil geology | Schist.
Age of vines | > 50 years.

2017 HARVEST

The wine-growing 2016-2017 year was characterized as a year of high climatic uniqueness, having been an extremely hot and dry year. The harvest of 2017 was the earliest in memory, anticipating 3 weeks from the usual period.

However this timely harvest yielded high quality grape musts, with good levels of sugars and phenolic compounds. An atypical year that will surely be remembered for the high quality of its wines.

VINIFICATION

Part of the reception with destemming and all of it without crushing. Crushing took place in lagar and carried out in the traditional foot treading (pisa-a-pé) by 50% technique stems. Fortification made in lagar.

BOTTLING

Data | June 2019
Bottle |
Cork | Amorim

TECHNICAL INFORMATION

Alcoholic volume - 19.10% | Total Acidity- 4.47gr/L | Volatile Acidity - 0.29gr/L | pH - 3.75 | Total Sugars - 79gr/L
Caloric value | 146 Kcal/100ml