

PÔPA CURTIMENTA

BRANCO / WHITE 2020

Curtimenta is an unusual white wine that combines the richness of a red with the freshness of white grapes. We often say that with it, "we added a new color to our wine selection."

# 2020 HARVEST

The 2019-2020 viticultural year saw fluctuations in temperature and annual precipitation, being considered a hot and dry year, which led to the advancement of the vine's various phenological stages. Rainfall during spring triggered several diseases, resulting in production losses. Despite the early harvest, the musts obtained were of good quality, with high sugar levels, longer fermentations, and good acidity and phenolic compound levels.

## **VINIFICATION**

Reception of whole grape bunches, with a gentle foot treading in a lagar. After 36 hours of skin contact, the solids underwent a gentle pressing. Fermentation occurred spontaneously in stainless steel tanks under temperature control.

### **AGING**

Aging in used 225L barrels for 9 months.

## **BOTTLING**

Date | August 2021 Number of bottles produced | 2,082

## **TECHNICAL INFORMATION**

Alcohol Content - 11% Total Acidity - 5.8 g/L Volatile Acidity - 0.55 g/L pH - 3.37 Total Sugars <2 g/L





