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Nº of Bottles 750 ml

9.625 Units.

Nº of Bottles 1,5 Lt

400 Units.



VINEYARD DESCRIPTION

Grape origin | Cima Corgo and Quinta do Pôpa

Varietals | 30% Mixtures of vines, 30% Tinta Roriz, 20% Touriga Franca, 10% Tinta Amarela, 10% Tinto Cão.

Soil Geology | schist

Vines age | > 25 years

HARVEST 2021

The 2021 harvest was long, fresh and rainy, starting in the second half of September.

It was a year considered normal – and dry –, with productivity being above average, compared to the previous decade.

It gave rise to musts of good quality, fresh and slightly less alcoholic.

VINIFICATION

Manual harvest in 20 kg boxes. Reception of grapes with destemming and crushing done in a mill with the traditional process of treading. Spontaneous fermentation begins in *lagares* and ends in stainless steel vats. Part of the blend underwent post-fermentation maceration. Malolactic fermentation took place in stainless steel vats.

AGING

French oak barrels, for 12 to 15 months.

BOTTLING

Date | Abril 2024

Bottle | Bordalesa Elite 75 cl Musgo

Magnum Bordalesa 150 cl Horus Magna

Cork | Natural cork

TECHNICAL INFORMATION

Alcohol content 13% | Total Acidity - 4.4gr/L | Volatile Acidity - 0.5gr/L | pH - 3.71 | Total Sugars < 2gr/L