PÔPA BASTARDO 2021 DOC DOURO





VINEYARD DESCRIPTION

Grapes Origin | Cima Corgo Varietals | 100% Bastardo Altitude | 450 meters Soil Geology | schist Vines Age | 17 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-kilo boxes, with the entire bunch received directly at the mill, without stemming. The curls were crushed using the traditional foot tread method. Alcoholic fermentation occurred spontaneously, initially in lagar/granite press; after a gentle pressing, in stainless steel tanks. Malolactic fermentation also took place in stainless steel tanks.

AGING

10 months in stainless steel tanks.

BOTTLING

Date | July 2022 Bottle | Borgonha Classic 75 cl Cork | Natural Cork

TECHNICAL INFORMATION

Alcohol content- - 14% | Total Acidity - 5.4gr/L | Volatile Acidity - 0.7gr/L | pH - 3.6 | Total Sugars - <2gr/L