



PÔPA AMPHORA

TINTO / RED 2019

The amphorae are an undeniable link to our past. We initially used them to unite our father's memories of the Douro with our mother's memories of the Alentejo, and we quickly discovered their unique interaction with wine, particularly in acidity extraction – always present in Pôpa wines.

2019 HARVEST

The 2018-2019 viticultural year was characterized by significant temperature fluctuations and lower-than-normal annual precipitation, making it a dry year.

The harvest began slightly later than usual compared to the average date of recent years. The excellent sanitary condition of the grape bunches allowed for optimal ripening before picking.

The favorable weather conditions had a positive impact on the harvest, resulting in high-quality musts, generally with higher acidity and a good level of phenolic compounds.

VINIFICATION

With whole grape bunches lightly crushed in 1,000L amphorae, fermentation occurred spontaneously and without temperature control. A post-fermentation maceration of four months followed, and after a gentle pressing of the solids, the resulting liquid was returned to the amphora to age until bottling, undergoing natural stabilization.

AGING

In 1,000L amphorae, lined with beeswax, for 12 months.

BOTTLING

Date | November 2021

Number of bottles produced | 1,223

TECHNICAL INFORMATION

Alcohol Content - 12%

Total Acidity - 5.7 g/L

Volatile Acidity - 0.46 g/L

pH - 3.4

Total Sugars <2 g/L

