

QUINTA DO PÔPA TN DOC DOURO

Single plot of TOURIGA NACIONAL

2007 | 2008 | 2009 | 2012 | 2014 | 2015 | 2016 | **2017**

VINEYARD DESCRIPTION

GPS Location | 441°9'18.360"N 7°36'2.160"W

Quinta wine | The grapes come from of a plot located in Quinta do Pôpa, in the sub-region of Coma Corgo.

Varietals | Touriga Nacional

Plot size | 1.71 ha

Grapevines number | 6.800

Altitude | 50 a 200 meters

Soil Geology | schist

Solar Exposure | North

Year planted | 2006





HARVEST 2017

The 2016-2017 viticultural year was a year of high atypicality in climatic terms, having been a scorching and dry year. The 2017 harvest was one of the earliest we can remember, three weeks ahead of the usual period. However, this timely harvest produced high-quality musts with good levels of sugars and phenolic compounds. An atypical year that will undoubtedly be remembered for the high quality of its wines.

VINIFICATION

Manual harvest of Touriga Nacional plot from Quinta do Popa. Reception of the grapes in a 20 kg box with total destemming and no crushing. The whole berries were received in lagares and were crushed with the traditional way of treading on foot. The alcoholic fermentation occurred entirely in lagares, and the malolactic fermentation in stainless steel vats.

AGING

50% aged in used 225 liter French oak barrels for 14 months

and the remaining 50% in stainless steel vats.

BOTTLING

Date | November 2019

Bottle | Bordalesa Golia 75 cl Cuvée / Magnum Bordalesa Golia 150 cl Verdetrusco

Cork | Natural cork

Aging in bottle for 1 to 4 years in the cellar before selling.

TECHNICAL INFORMATION

 $Alcohol\ content-\ 14,5\%\ |\ Total\ Acidity\ -\ .7gr/L\ |\ Volatile\ Acidity\ -\ 0.6gr/L\ |\ pH\ -\ 3.61\ |\ Total\ Sugars\ <\ 2gr/L\ |\ Acidity\ -\ 0.6gr/L\ |\ pH\ -\ 3.61\ |\ Total\ Sugars\ <\ 2gr/L\ |\ Acidity\ -\ 0.6gr/L\ |\ pH\ -\ 3.61\ |\ Total\ Sugars\ <\ 2gr/L\ |\ Acidity\ -\ 0.6gr/L\ |\ pH\ -\ 3.61\ |\ Total\ Sugars\ <\ 2gr/L\ |\ Acidity\ -\ 0.6gr/L\ |\ pH\ -\ 3.61\ |\ Acidity\ -\ 0.6gr/L\ |\ Acidit\ -\ 0.6gr/L\ |\ Acidity\ -\ 0.6gr/L\ |\ Acidit\$