

PÔPA

RED 2014
DOC DOURO

HARVEST NOTES

Year with high precipitation periods in January, February, July and September and with great climatic instability during the summer period, with thunderstorms being observed in June and July. These climatic conditions lead to a greater pressure of cryptogamic diseases of the grapevine, forcing more phytosanitary interventions in the vine.

Consequently, harvesting began in the first week of September and continued until the middle of October.

In general terms, it was a year of great climatic heterogeneity in the ripening and in the impact of diseases and pests.

VINIFICATION

Reception of grapes in boxes of 20 kg, which were immediately destemmed and crushed. Vinification of a part of the batch in *ganimede* to extract the aromatic part in controlled temperature below 24°C, the other part of the batch fermented in *lagar*, with the traditional foot treading and where the alcoholic fermentation was conducted. 70% aged in stainless steel vats and 30% in used oak barrels (2nd and 3rd year).

OENOLOGY NOTES

Colour | Ruby-red.

Aroma | Concentrated aroma of ripe fruit, highlighting the fig and plum, vegetal lightness granting it freshness.

Palate | Soft and elegant entry, with good volume in the mouth and elegant tannin. Acidity clearly present, offering it freshness and persistence. Fruity aftertaste.

CHARACTERISTICS

Alcohol Volume | 14% Vol.
Total Acidity | 5.0 g/dm³
Volatile Acidity | 0.6 g/dm³
PH | 3.62
Total Sugars | 0.7 g/dm³

DESCRIPTION

Product | DOC Douro
Colour | Red
Region | Douro Demarcated Region
Harvest | 2014
Winemaker | João Menezes
Grape Varieties | 40% Tinta Roriz, 40% Touriga Franca, 10% Touriga Nacional and 10% Tinta Barroca.
Label | Pôpa
Capacity | 750 ml
Production | 12.508 Bottles
Capacity | 1,5 L
Production | 100 Bottles

