

YOUNG & FRUITY,
solo or at the table.

ENOLOGIST NOTES

"(...) sensorially, in previous harvests, the fruit and youthfulness that created them remain as reference. This rose is a wine that is drunk alone, but also delights at the table with modern or moderate meals, matching with the season itself. Slightly corpulent, good acidity, fresh and elegant. And a lot, a lot of fruit.

The choice of Touriga Nacional and Tinta Roriz grape varieties give the TRUE SENSE OF PLACE common in all Pôpa wines."

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Nº of Bottles 750 ml
3.050 Units.

**CONSCIOUS &
VEGAN-FRIENDLY
WINE**



VINEYARDS DISCRIPTION

Origin of grapes | Cima Corgo
Grape varieties | Touriga Nacional e Tinta Roriz.
Altitude | 100 a 300 meters.
Soil geology | Schist.
Age of vines | Between 15 and 25 years.

2018 HARVEST

A year especially atypical in climatic terms: with a cold and dry winter, a cold and rainy spring and a summer with two distinct seasons - the 1st was rainy and the second extremely hot and dry. Clearly one of the most difficult years to manage in terms of sanitation due to winter and spring weather conditions; as well as in terms of maturation, because of the heterogeneity of summer conditions. The harvest began at the beginning of the second week of September.

VINIFICATION

Reception with full destemming. The berries (whole) went straight to the press without crushing. Later, a new and light pressing with the intention of defining the final color of the wine.
Alcoholic fermentation proceeded slowly - about 16 days in "bica aberta" traditional method (off skin fermentation) - with temperature control.
Stage on fine lees.

AGING

Stainless steel vats.

BOTTLING

Data | May 2019
Bottle | Bordalesa Elite White
Cork | Amorim Extra 45*24

TECHNICAL INFORMATION

Alcoholic volume - 12% | Total Acidity - 5.4gr/L | Volatile Acidity - 0.28gr/L | pH - 3.31 | Total Sugars - 5gr/L