

PÔPA BLACK EDITION

WHITE 2017

DOC DOURO

DOURO
- Valley -
PRODUTO DE PORTUGAL
PRODUCT OF PORTUGAL

QUINTA
DO PÔPA
VINHOS DE HOMENAGEM
WINES OF TRIBUTE

HARVEST NOTES

The wine-growing 2016-2017 year was characterized as a year of high climatic uniqueness, having been an extremely hot and dry year. The harvest of 2017 was the earliest in memory, anticipating 3 weeks from the usual period. However this timely harvest yielded high quality grape musts, with good levels of sugars and phenolic compounds. An atypical year that will surely be remembered for the high quality of its wines.

VINIFICATION

Manual harvesting and transport in boxes of 20 kg. Reception of the grapes in the cellar with immediate destemming and crushing. Sent to stainless steel tanks for maceration held for 24 hours at a temperature below 10°C, followed by a further crushing. Cold decanting and alcoholic fermentation at controlled temperature between 12oC and 17oC. In 30% of the blend the final fermentation took place in 225 liters French oak barrels and battonage for 6 months. In the remaining 70% of the blend, the end of fermentation and stage occurred in stainless steel tanks.

OENOLOGY NOTES

Colour | Yellow Citrine.
Aroma | Fresh, intense in fruit, such as peach, pineapple and passion fruit.
Palato | Entry bulky, going to a mouth center long and silky. Balanced acidity, harmonious. In the end, round and intense.

CARACTERÍSTICAS

Alcohol | 13% vol.
Total Acidity | 6,52 gr/L
Volatile Acidity | 0,3 gr/L
pH | 3,10
Total Sugar | <0.6 g/L

DESCRIPTION

Product | DOC Douro
Colour | White
Region | Douro Demarcated Region
Harvest | 2017
Winemaker | João Menezes
Grape Varieties | Mixture of Old Vines
Brand | Pôpa
Capacity | 750 ml
Production | 7.344 garrafas
Capacity | 1,5 L
Production | 100 Garrafas
Bottling | June 2018

