

# PÔPA

## WHITE 2016

DOC DOURO



DOURO

— Valley —

PRODUTO DE PORTUGAL

PRODUCT OF PORTUGAL

QUINTA  
DO PÔPA

VINHOS DE HOMENAGEM

WINES OF TRIBUTE

### HARVEST NOTES

The 2015-2016 wine-growing year was characterized by its high climatic uniqueness: a hot and rainy Winter, a cold and extremely rainy Spring followed by a very hot and dry Summer. Climatic conditions during the flowering phase - high and prolonged precipitation - provided very difficult conditions in terms of revenue and gave rise to severe downsizing pressure which led to the need for greater sanitary protection than is usual. In the last 20 years this has undoubtedly been the most complicated to manage in the Douro region.

### VINIFICATION

Grapes transported to the cellar in boxes of 20 kg, later destemmed and crushed. Half of the batch macerated the skin for 20 hours at a temperature below 10°C, pressed and transferred to a stainless steel tank where it decanted for 48 hours at a temperature of 8°C. The other half of the batch, after reception, was pressed and transferred to the stainless steel tank to decantation for 48 hours at 8°C. The alcoholic fermentation occurs in stainless steel vats at a variable and controlled temperature.

### AGEING

Stainless steel tanks. Bottling in May 2016.

### OENOLOGY NOTES

Colour | Citrine

Aroma | Diverse, among the floral (white flowers and boxwood) and fruity (grapefruit and exotic fruits).

Palate | Fresh and voluminous entry; in the mouth entrance, feels the intensity of the freshness allied to the volume, with slight anointeness; its end, with good acidity which makes it fresh and persistent.

### DESCRIPTION

Product | DOC Douro

Colour | White

Region | Douro Demarcated Region

Harvest | 2016

Winemaker | João Menezes

Grape varieties | 50% Viosinho, 25% Gouveio and 25% blend of Old Vines.

Brand | Pôpa

Capacity | 750 ml

Production | 12.836 Bottles

### CHARACTERISTICS

Alcohol Volume | 12,5% Vol.

Volatile Acidity | 0,4 g/dm<sup>3</sup>

Total Acidity | 5,8 g/dm<sup>3</sup>

PH | 3,21

Total Sugars | 2,9 g/dm<sup>3</sup>

