





From an exquisite selection of Douro's finest old vines, Pôpa VV (Vinhas Velhas) astounds the palate with a smoothness only found in 60 year old vines. A blend of Portugal's most noble grapes, this smoky yet fruity delight is dressed to impress.

Vinified in granite mills at a controlled temperature, this wine is full-bodied, and vinous, with a perfect balance of flavors. Subject to creating residue.

To be served at a temperature between 16° and 18°C

Product: VQPRD Douro

Color: Red Region: Douro Harvest: 2008

Grape varieties: 21 different grape varieties including

Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca, Tinta Amarela,

Sousao

Capacity: 750 ml

Production: 5100 bottles

Alcohol volume: 14.5% Vol.

Total acidity: 5,5
Volatile acidity: 0,78
PH: 3,61
Free SO2: 10
Total SO2: 105
Total sugars: 2.9

## Tasting Notes

Intense yet elegant aroma with notes of chocolate and vanilla. It is full bodied, vinous and velvety, It presents a prolonged and rounded taste.