



## TECHNICAL SHEET

# POUSADA 2019



**Appellation:** RIAS BAIXAS - Condado do Tea.  
**Grape varieties:** 75 % Albariño - 25% Treixadura.  
**Production:** 5.480 botellas de 75 cl.  
**Released to the market:** January 2021

**Alcohol:** 13 % vol.  
**Total acidity:** 6,6 gr/l.  
**PH:** 3,3.  
**Sugar:** <3 gr/l.

### VITICULTURE

**Soil Composition:** Granitic Sandy soils.

**Altitude:** 250 m above sea level.

**Climate:** Atlantic - Continental.

**Age of vineyards:** Diversity of plants. Old vineyards of around 100 years old blended with some more productive plants of around 50 years old and some new vineyards of around 25 years old.

**Density:** 1.300 - 2.300 plants / Ha.

**Production per plant:** From 5 to 8 kg.

**System:** Pergola and Trellis system.

**Work:** Artisan and by hand. No herbicides or pesticides used.

Natural control of the diseases and vegetal mantle.



### VINTAGE

The 2019 growing season underwent adverse weather conditions which at the beginning of the cycle brought about very fast and uneven budding. Sudden changes in temperature during the months of March and April caused vine growth to slow to some extent. Bad weather didn't help the flowering process and led to poor fruit-set, resulting in some loss of crop and the formation of small, loose bunches. Stable weather conditions at last set in during August and September leading to successful veraison and a stress-free harvest.

### WINEMAKING AND AGEING

Basic press, short clearing and spontaneous fermentation with indigenous yeast. Most of the wine aged in Stainless Steel vats and the rest, in 2,000 liters French Oak "Foudre" for 12 months. After this, wines were blended for being gently filtered and bottled. Ageing was completed with 12 months in bottle at the winery before being released to the market.