



Niepoort 'Charme 2007

Charme is a rare wine from the Douro, the way its elegance combines with the smooth and mature tannins are unique in expressing old sheltered vineyards from Vale Mendiz in the heart of the Douro area in the Pinhão valley. All the small details involving the production of Charme turns the final result difficult to achieve. In the end only the best barrels are chosen to be bottled as Charme.

Vinification

2007 was an excellent year for the Douro wine region, rains occurred during spring and the beginning of summer allowing soils to maintain good water levels until harvest, also low yields due mainly to rain during flowering season and some mildew present in the vineyards, were very important to obtain such quality fruit with great acidity and balanced sugar contents.

Harvest occurred during September with very good weather conditions, clusters were selected both in the vineyard and in winery, and fermentation was done in traditional stone lagares, foot trodden, with all the stems. After a short maceration, alcoholic and malolactic fermentations were finished in French oak barrels, where the wine was aged for 16 months. Bottling was done without any fining or filtration.

Tasting Notes

A rich, fresh and elegant wine, light in colour, with fresh cherry and macerated raspberry aromas, earthy notes of mushrooms and truffles and elegant notes of tea leaves and pipe tobacco and cigar. The taste is fresh, long, with very good structure, velvety tannins and great complexity of mineral notes and fresh fruit flavours, great intensity and persistence.

Technical Information

Product . Charme Tinto 2007

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 2007

Soil Type . Schist

Vineyards . Vale de Mendiz

Average Vine Age . 70 years and more than 100 years

Grape Varieties . Tinta Roriz, Touriga Franca and others

Vines per Ha . 6000-6500

Pruning System . Double Guyot and Royat

Alt. from Sea Level . 300-350 m

Harvest Period . September 2007

Harvest Method . Hand picked

Malolactic . Casks

Fermentation . Granite lagars and casks

Bottled . April 2009

Ageing . 16 month in french oak casks

Dry Extract . 22,5 g/dm³

Alcohol . 13,89% vol

Total Acidity . 4,47 g/dm³ Tartaric Acid

Volatile Acidity . 0,60 g/dm³ Ascetic Acid

pH . 3.68

SO₂ Free Wad . 20 mg/dm³

Production . 9500 bottles

Suggestions:

Mushrooms and dishes with game, such as partridge or pheasant.

