



Niepoort 'Redoma Branco 2004

The vineyards for the Redoma White are all at an altitude of between 400 and 800 meters, this provides the necessary cooler growing conditions (particularly at night) and longer ripening times. All of these vineyards have vines which are over 60 years old and three of them have vines which are over 100 years old.

The main grape variety is rabigato, though there is a high portion of Codega and while some other varieties are used there is no malvazia fina.

Tasting Notes

The nose is complex and shows an intense citric aroma with apricots and notes of minerality. The palate is fresh and full and has a good crisp flavour with mineralaly overtones. The wood is well integrated and there is a long and complex finish.

Vinification

2004 was a hot year in the Douro but rain in august ensured that good grapes were produced, which gave a concentrated must with high sugar and high acidity. A very meticulous selection was undertaken before pressing, where not only were the rotten grapes removed but also all the overripe grapes. the must was left to settle and was then transferred to small oak casks for a low temprature fermentation. The wine then remained in the casks on its lees for 8 months until bottling.

Technical Information

Product . Redoma Branco 2004
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2004
Soil Type . Schist
Vineyards . Old vineyards
Average Vine Age . 40-80 years
Grape Varieties . Rabigato, Codega, Donzelinho, Viosinho, Arinto and others

Vines per Ha . 5000
Pruning Method . Guyot and Royat
Alt. from Sea level . 400-700 m
Harvest Period . September
Harvest Method . Hand picked
Malolactic . Cask
Fermentation . French Oak Casks
Bottled . May 2005
Ageing . 8 month in french oak casks (228l)

Dry Extract . 23.8 g/dm³
Alcohol . 13.9 % vol
Total Acidity . 5.4 g/dm³ Ác. Tartaric
Volatile Acidity . 0.58 g/dm³ Ac. Ascetic
Ph . 3.19
Free SO₂ at Bottling . 30 g/dm³
Production . 14000

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