



Niepoort 'Redoma Branco Reserva 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

Redoma White is barrel fermented and aged using 90% new French oak. In order to preserve the acidity and tautness, the wine does not undergo any malolactic fermentation. The aim is to produce a balanced wine with freshness and elegance and the wine's natural acidity is the key element to achieve this.

The nose is big, toasty, nutty and concentrated, in an extremely Burgundian style (this wine would be a great ringer for a 1er Cru white Burgundy in a blind tasting).

The palate has a lovely smooth, full texture, with a raft of white fruit flavours and mineral overtones. There is good crisp acidity and lots of finesse, with a long, beautifully delineated 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 temperature fermentation. The wine then remained in the casks on its lees for 8 months until bottling. The Reserva comprises specially selected casks, containing the most concentrated, fresh and complex wine.

Technical Information

Product . Redoma Branco Reserva 2004

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 2004

Soil Type . Schist

Vineyards . Several vineyards

Average Vine Age . Over 60 years

Grape Varieties . Rabigato, Codega, Donzelinho, Viosinho, Arinto

Vines per Ha . 5500

Pruning Method . Guyot and Royat

Alt. from Sea level . 400-700 m

Harvest Period . 3rd week of September

Harvest Method . Hand picked

Malolactic .

Fermentation . French Oak Casks

Bottled . May 2005

Ageing . 8 months in French Oak Casks

Dry Extract . 24.0 g/dm³

Alcohol . 13.6 % vol

Total Acidity . 5.8 g/dm³ Ác. Tartaric

Volatile Acidity . 0.60 g/dm³ Ac. Ascetic

Ph . 3.19

Free SO₂ at Bottling . 30 g/dm³

Production . 5000 bottles + 150 Magnums

Niepoort | Vinhos S.A.

Rua Infante D. Henrique 16 -2^ºF

4051-801 Porto . Portugal

T + 351 222 001 028 . F + 351 223 320

209 info@niepoort-vinhos.com

www.niepoort-vinhos.com