



Niepoort 'Vertente Tinto 2000

Vertente is the youngest member of the niepoort Douro red wine family. Vertente was created in 2000 with the objective of providing a different ideology to niepoort douro wines. It is more approachable while still maintaining the quality and character of Niepoort (the portuguese word Vertente means line or style). Vertente was produced from vineyards at Quinta de Nápoles and from old vineyards in the Pinhão Valley.

Tasting Notes

The nose is fresh and fruity with concentrated berry fruits and the coffee/mokka notes give the wine elegance and character.

The palate shows vibrant berry fruits and a great tannin structure that is balanced with freshness. The wood is well integrated and gives a long elegant finish.

Vinification

The principle grape varieties used in Vertente are Tinta Amarela, Tinta Roriz and Touriga Franca, which are generally planted in mixed vineyards with 15 to 40 year old vines. The soil is pure schist and the vineyards are at a height of between 100 and 300 meters. Due to the very poor soils and the age of the vines, yields are only around 25 hl/ha. The harvest took place during the second fortnight. after destemming, the fermentation was in stainless Steel lagares using the hydraulic "pisage" system, with an average maceration time of 8 days. The malolactic fermentation was in cask, where the wines were aged for 15 months, followed by 6 months aging in bottle.

Technical Information

Product . Vertente Tinto 2000
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2000
Soil Type . Schist
Vineyards . Quinta de Nápoles and others
Average Vine Age . 15-40 years
Grape Varieties . Tinta Roriz, Touriga Franca, Tinta Amarela, Touriga Nacional and others

Vines per Ha . 4500
Pruning Method . Guyot and Royat
Alt. from Sea level . 300 m
Harvest Period . September
Harvest Method . Hand picked
Malolactic . Cask
Fermentation . Stainless steel lagares
Bottled . June 2002
Ageing . 15 month in french oak casks (228l)

Dry Extract . 33.3 g/dm³
Alcohol . 13.16 % vol
Total Acidity . 5.80 g/dm³ Tartaric Acid
Volatile Acidity . 0.65 g/dm³ Acetic Acid
Ph . 3.62
Free SO₂ at Bottling . 35 mg/dm³
Production . 14000 bottles

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