



Niepoort 'Vertente Tinto 2003

2003 is the fourth year of Vertente production and the wine now shows a defined personality, which is very different from Redoma or Batuta. Vertente is very pleasant to drink now and it is dense and complex, similar to a Bordeaux. It is a versatile wine, which will complement any meal.

Tasting Notes

The nose is fresh with dark berry fruits and chocolate aromas, perfectly integrated with barrel ageing notes.

The palette has a very fine structure with velvety tannins and intense midpalate fruit. It is very long and fresh on the finish, with good ageing potential.

Vinification

2003 was a dry, hot year, and therefore the harvest was started earlier than normal. To avoid an overripe style and ensure freshness, a rigorous selection of the grapes was performed in the vineyards and subsequently in the Winery; eliminating the overripe and dry grapes.

Vertente is produced from vineyards at Quinta de Nápoles and from old vineyards in the Pinhão Valley. As in the previous years the fermentation was in stainless Steel open tanks using the hydraulic "pisage" system, with an average maceration time of 8 days. The malolactic fermentation was in cask, where the wines aged for 12 months.

Technical Information

Product . Vertente Tinto 2003
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2003
Soil Type . Schist
Vineyards . Nápoles, Pinhão valley
Average Vine Age . 15 - 70 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 . July 2003
Ageing . 12 month in french oak casks (228l)

Dry Extract . 36.5 g/dm³
Alcohol . 13.5 % vol
Total Acidity . 5.75 g/dm³ Tartaric Acid
Volatile Acidity . 0.61 g/dm³ Acetic Acid
Ph . 3.67
Free SO₂ at Bottling . 43 mg/dm³
Production . 12000 bottles

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