



Niepoort Redoma Reserva Branco 2004

The vineyards for the Redoma White are all at an altitude of between 400 and 800 meters, which 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 that are over 100 years old. The main grape variety is Rabigato, though there is a high portion of Códega and while some other varieties are used, there is no Malvazia Fina.

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 the rotten grapes were 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.

TASTING NOTES

The nose is big, toasty, nutty and concentrated, in a 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.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist VINEYARDS Several vineyards

AVERAGE VINE AGE Over 60 years GRAPE VARIETIES Rabigato, Códega, Donzelinho, Viosinho e Arinto

VINES PER HA 5500 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 400-700

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC None

FERMENTATION French oak barrels BOTTLED May 2005 AGEING 8 month in French oak casks

DRY EXTRACT 24 ALCOHOL (%) 13.6 PH 3.19 TOTAL ACIDITY (G/DM³) 5.8

VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 30

PRODUCTION 5,000 bottles and 150 Magnums

FOOD SUGGESTIONS Oven backed fish, dishes with white meat. Vegetarian suggestions: pasta or noodle, dishes with cheese.

