



# 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 Códéga 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, Códéga, DonzELHO, 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/DM <sup>3</sup> )	5.8	VOLATILE ACIDITY (G/DM <sup>3</sup> )	0.6
FREE SO <sub>2</sub> AT BOTTLING (MG/DM <sup>3</sup> )	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.								

