



## Niepoort Redoma Reserva Branco 2006

The Redoma Reserva is an elegant and fresh wine, with a good natural acidity. The vineyards for this wine 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 which are over 100 years old. The main grape variety is Rabigato, though there is a high portion of Códèga and while some other varieties are used, there is no Malvasia Fina.

### VINIFICATION

The grapes were rigorously selected and subsequently destemmed and pressed without maceration. After the natural decanting process at low temperature, during 16 to 24 hours, fermentation was done in French oak barrels. The wine stayed in barrels for 8 to 9 months with the lees, without malolactic fermentation, to maintain the natural freshness.

### TASTING NOTES

The nose is fruity and concentrated, citric with tropical fruits notes, fine mineral and toasty character. The palate has a lovely smooth, full texture, with a raft of white fruit flavours and mineral overtones. 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 old vineyards

AVERAGE VINE AGE 60 and more than 100 years

GRAPE VARIETIES Códèga, Rabigato, Viosinho, Donzelinho, Arinto and others VINES PER HA 6000

PRUNING METHOD Double Guyot and Royat ALT. FROM SEA LEVEL 700-800 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC None FERMENTATION French oak barrels

BOTTLED June 2007 AGEING 8 month in French oak casks (228l) DRY EXTRACT 20,3 ALCOHOL (%) 13,5

PH 3,39 TOTAL ACIDITY (G/DM<sup>3</sup>) 5,01 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0,57

FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 32 PRODUCTION 6.200 bottles

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

