



## Niepoort Redoma Reserva Branco 2007

Redoma Reserva comes from very old vineyards with more than 80 years of age, planted at 600m altitude. The best barrels are selected after the ageing, searching for the more mineral and complex wine, not necessarily the most expressive but always with the biggest ageing potential. Redoma Reserva is always what we consider to be the best expression possible of old vineyards planted in schistous soils from the Douro.

### VINIFICATION

2007 was a fantastic year for Douro wines. After a rainy spring that substantially increased disease incidence in the vineyards but helped to maintain a good amount of water in the soil, an unusually fresh August in the Douro Valley led to a slow and balanced maturation process. Harvest was carried out in the first half of September with good weather, cool night temperatures and no rain.

After a first selection of grapes done in the vineyard, a very meticulous selection was undertaken before destemming and gentle pressing. The must obtain was left to settle and then transferred to small oak 228l French oak casks, for natural fermentation. The wine aged in casks on its lees without stirring, for 9 months and without malolactic fermentation. The vinification process is the same as that used for Redoma White, where you search to interfere as little as possible.

### TASTING NOTES

Discrete and austere, Redoma Reserva is not an obvious wine. With mineral aroma, citric and white flowers and light spicy character. Very elegant with great complexity, the generous concentration of the very old vineyards are balanced with a crisp acidity and mineral overtones, very long and persistent with great ageing potential.

### TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	SOIL TYPE	Schist	VINEYARDS	Several vineyards
AVERAGE VINE AGE	Over 80 years	GRAPE VARIETIES	Rabigato, Códega, Donzelinho, Viosinho, Arinto and others				
VINES PER HA	6500	PRUNING METHOD	Guyot and Royat	ALT. FROM SEA LEVEL	400-750		
HARVEST PERIOD	September	HARVEST METHOD	Hand picked	MALOLACTIC	None		
FERMENTATION	French oak barrels	BOTTLED	June 2008	AGEING	9 month in French oak casks (228l)		
DRY EXTRACT	20.6	RESIDUAL SUGAR (G/DM <sup>3</sup> )	3	ALCOHOL (%)	13.44	PH	3.32
TOTAL ACIDITY (G/DM <sup>3</sup> )	5.3	VOLATILE ACIDITY (G/DM <sup>3</sup> )	0.53	FREE SO <sub>2</sub> AT BOTTLING (MG/DM <sup>3</sup> )	33		
PRODUCTION	7.000 bottles	FOOD SUGGESTIONS	Oven backed fish, dishes with white meat. Vegetarian suggestions: pasta or noodle, dishes with cheese.				

