



# Niepoort Redoma Reserva Branco 2008

The vineyards for the Redoma White are all planted between 400 and 800 meters altitude, which provides the necessary cooler growing conditions (particularly at night) and longer ripening periods. Coming from very old vineyards with more than 80 years old, Redoma Reserve always have more complexity and depth. Small portion granite soils contribute for special mineral flavors and enhance the freshness of the wine.

## VINIFICATION

2008 was a fresh year in Douro wines, with good amount of water in the soil and unusual fresh nights during August and September in the Douro Valley, which led to a slow and longer maturation process.

Harvest was done with good weather, during middle September.

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 is lees without steering, for 9 months without malolactic fermentation.

## TASTING NOTES

Extremely fresh and elegant, very mineral with great complexity, with citric aromas and apricots and white peaches notes. Elegant and subtle smoke character.

The palate has crisp acidity and great intensity with full texture, with a raft of white fruit flavors and mineral overtones, very persistent with very good ageing potential.

## TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	SOIL TYPE	Schist	VINEYARDS	Several vineyards		
AVERAGE VINE AGE	Over 60 years	GRAPE VARIETIES	Rabigato, C3dega, DonzELHO, 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 2009	AGEING	9 month in French oak casks (228l)				
DRY EXTRACT	18,5	RESIDUAL SUGAR (G/DM <sup>3</sup> )	2.4	ALCOHOL (%)	12.83	PH	3.23	TOTAL ACIDITY (G/DM <sup>3</sup> )	5.42
VOLATILE ACIDITY (G/DM <sup>3</sup> )	0.46	FREE SO <sub>2</sub> AT BOTTLING (MG/DM <sup>3</sup> )	30	PRODUCTION	9.800 bottles				
FOOD SUGGESTIONS	Oven backed fish, dishes with white meat. Vegetarian suggestions: pasta or noodle, dishes with cheese.								

