Niepoort Redoma Reserva Branco 2009

Redoma Reserva comes from very old vineyards with more than 80 years old, planted above 600m of altitude. For Redoma Reserva, the aim is to reach more complexity and deepness, but also more lightness and elegance. Small portions of granite soil contribute for the special mineral flavor and enhances the freshness of the wine.

VINIFICATION

2009 was a very fresh year until the beginning of August. A good amount of water in the soil and a cold weather, unusual in the Douro Valley, was leading us to a long maturation season. But incredible high temperatures from 12th of August onwards resulted in a very fast maturation process all over the region without any shrivel berry. Harvest started earlier, in the beginning of September.

After a first selection of the grapes in the vineyard, a very meticulous selection was undertaken before destemming and gentle pressing, without any maceration. The must obtained was left to settle at low temperature and then transferred to small 228l French oak casks, for natural fermentation. The wine aged in casks, on lees without stirring, for 9 months without malolactic fermentation.

TASTING NOTES

Extremely fresh and mineral, with great complexity. Citric aromas, apricots and white peaches notes are present with an elegant and subtle smoke character. The palate has crisp acidity and great intensity. Full texture, with a raft of white fruit flavors and mineral overtones. Very persistent with high 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, 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 2010 AGEING 9 months in French oak casks (228l)

DRY EXTRACT 17 RESIDUAL SUGAR (G/DM^3) 2 ALCOHOL (%) 13.5 PH 3.2 TOTAL ACIDITY (G/DM^3) 4.98

VOLATILE ACIDITY (G/DM^3) 0.48 FREE SO_2 AT BOTTLING (MG/DM^3) 19 PRODUCTION 10.200 bottles

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

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