Niepoort Redoma Reserva Branco 2010

This was the first white wine produced by Niepoort. The aim, since the launch of the first Redoma Reserva, has been to express the character of the old vineyards planted in high altitude in mica slate soils, the low yields of the vineyards with more than 80 years old and the mineral character of the soils. The result is a wine with a fantastic ageing potential where the freshness is the key element.

VINIFICATION

2010 was uncommonly wet during winter and early spring, with heavy rains during these months. As a consequence, the yields were high and we had to deal with a strong disease pressure on the vineyard.

The maturation period was very hot and dry, but fortunately, light rain in the first days of September helped, especially on the older and high altitude vineyards, contributing to a balanced maturation process.

After being sorted, the grapes were pressed during the night without maceration and decanted during 24 hours at low temperature. The wine fermented and aged in French oak barrels in the presence of fine lees for nine months, until bottling. The malolactic fermentation did not occur.

TASTING NOTES

Although 2010 was not an easy harvest, all the white wines show a great character, with fantastic mineral notes. Redoma Reserva, has intense citric and white flowers aromas with fresh mineral notes and great complexity. The palate is firm and elegant showing, stone fruit flavors and mineral notes combined with a subtle smoke character. Very persistent, with a great ageing potential.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Mica Schist and granite

VINEYARDS Several vineyards AVERAGE VINE AGE Over 80 years

GRAPE VARIETIES Rabigato, Códega, Donzelinho, Arinto and others VINES PER HA 6500

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 600 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC None FERMENTATION French oak barrels BOTTLED June 2011

AGEING 9 months in French oak casks (228l) DRY EXTRACT 17.7 RESIDUAL SUGAR (G/DM^3) 2.1

ALCOHOL (%) 13.5 PH 3.29 TOTAL ACIDITY (G/DM^3) 4.86 VOLATILE ACIDITY (G/DM^3) 0.46

FREE SO_2 AT BOTTLING (MG/DM^3) 24 PRODUCTION 13.050 bottles

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

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