



Niepoort Redoma Reserva Branco 2011

Every year we choose the best barrels to bottle Redoma Reserva, although we taste all the wines without knowing their provenance, are consistently the same vineyards producing the ones we consider the best wines.

For us, the best wines are those that can express the sense of place, of the mica slate soil, of the high altitude slopes of the Douro Valley, the mineral character, the nerve, the intensity and complexity are the characteristics we search. Redoma Reserve is the elegant expression of Douro whites.

VINIFICATION

Vineyard burst was uncommonly early in 2011, all the cycle was anticipated and harvest started earlier than ever before. Nevertheless higher planted vineyards went slower than others, and when harvest was done, all wines presented good quantity of malic acid, very important for the freshness in palate of the white wines where malolactic fermentation is not done.

Grapes were harvest during the day and transported to the winery in a cooling truck. After sorting, grapes were pressed quickly during the night without any maceration, and decanted during 24 hours at low temperature. The wine fermented and aged in French oak barrels in the presence of the fine lees until bottling. No malolactic was done.

TASTING NOTES

Redoma Reserva 2011 shows very intense fruit notes dominated by the citric character. Mineral and very elegant, has a great potential to age; in the palate is very deep with complex fruit flavors, strong mineral character and great acidity as a support of the concentration. Only a slight smoky character shows the barrels fermentation. The wine has great elegance and an immense 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, C3dega, DonzELHO, Arinto and others VINES PER HA 6500

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 600-750 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC None FERMENTATION French oak barrels BOTTLED June 2012

AGEING 10 month in French oak casks(228l) DRY EXTRACT 16.7 RESIDUAL SUGAR (G/DM³) 2 ALCOHOL (%) 13

PH 3.3 TOTAL ACIDITY (G/DM³) 4.4 VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 14

PRODUCTION 12.300 bottles

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

