



Niepoort Redoma Reserva Branco 2012

Redoma Reserva 2012 is made with grapes from ancient 80-year old vines, planted at an altitude of 600 metres in mica schist soils. Since its creation in 1995, the main aim of producing this wine has been to express the character of the Douro old vineyards. At the end of the ageing period, the best barrels are chosen, considering their minerality and complexity; it is not necessarily those with the most expressive aromas that are selected, but those which we consider to have the greatest ageing potential.

VINIFICATION

2012 was marked by the lack of rain in the Douro region. As a result, the growing cycle began, on average, 15 days later than in previous years. On the other hand, winter 2012 also recorded very low temperatures, which resulted in good and well balanced growth of the vegetation. The maturation period was not as hot as usual, creating a good balance in the total acidity of the grape musts.

The grapes were harvested at the beginning of September and after careful selection on the sorting table, they were pressed slowly for controlled extraction. Without skin maceration, the must rested for 24 hours, followed by slow alcoholic fermentation in French oak 228 litre barrels. Redoma Reserva aged for 10 months without bâtonnage.

TASTING NOTES

Redoma Reserva is clear and has a citrine colour. This wine has an unparalleled elegance and complexity, with mineral overtones, characteristic of the soils from where it comes from and followed by hints of white and citrus fruits. The palate is complex and has depth, with white pulp fruit notes, mineral notes and a great level of acidity that underpins the high concentration arising from the very old vines. Light toasted notes are indicative of fermentation and ageing in barrels. It has 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 600-750

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC None FERMENTATION French oak casks

BOTTLED June 2013 AGEING 10 month in French oak casks (228l) DRY EXTRACT 18.3 RESIDUAL SUGAR (G/DM³) 2

ALCOHOL (%) 13 PH 3.24 TOTAL ACIDITY (G/DM³) 4.9 VOLATILE ACIDITY (G/DM³) 0.6

FREE SO₂ AT BOTTLING (MG/DM³) 14 PRODUCTION 9.000 bottles

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

