



Niepoort Redoma Reserva Branco 2014

Redoma Reserva 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

The viticultural year of 2014 at Quinta de Nápoles was characterised as a year of lower quantity but higher quality. Everything indicated an early year, due to the large amount of water accumulated during the winter and spring. The maturation phase occurred early and allowed the beginning of the harvest in August. At Quinta de Nápoles most parcels were harvested over a period of good weather between 23 August and 21 September.

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

The Redoma Reserva White 2014 shows a light citric and crystalline color. The fresh and mineral profile reveals the fantastic terroir where the vines grow. Complex and very captivating, it presents white fruit notes, as well as white flowers and an orange blossom fragrance. The barrel notes are very well integrated, giving complexity and deepness to the aroma, but without being heavy.

Tense in the mouth, with a good volume in glass. The freshness, its citric acidity, and the strong minerality offer lightness and elegance before its structure. Dry and austere, it is a white wine that will benefit from being in cellar. Very long finish, with light smoked, salted notes.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Mica Schist VINEYARDS Quinta de Nápoles and Pinhão

AVERAGE VINE AGE 40 - 100 years GRAPE VARIETIES Rabigato, Códega, Viosinho, Arinto and others VINES PER HA 5000

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 400-600 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC None FERMENTATION French oak barrels BOTTLED June 2015

DRY EXTRACT 17.2 RESIDUAL SUGAR (G/DM³) 0.9 PH 3.21 TOTAL ACIDITY (G/DM³) 5.4 VOLATILE ACIDITY (G/DM³) 0.5

FREE SO₂ AT BOTTLING (MG/DM³) 12 TOTAL SO₂ (MG/DM³) 80 VOLUMIC MASS (G/CM³) 0.9889

PRODUCTION 20.343 bottles

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

