



Niepoort Redoma Reserva Branco 2015

Redoma Reserva is made with grapes from ancient 80 years 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 selected, considering their minerality, complexity and ageing potential and not necessarily those with the most expressive aromas.

VINIFICATION

The weather conditions of the viticultural year 2015 were very favourable, with sun, a warm temperature and low humidity, allowing a homogeneous vegetative growth. One of the particular features of this year was the vineyard ability to remain hydrated during ripening. In late August, early September, the basal leaves still remained green and moist, with hydrated berries and a thick, firm skin.

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 White 2015 shows a light citric and crystalline colour. The fresh and mineral profile reveals the fantastic terroir where the vines grow. Complex in the aroma and more austere than the previous years, it shows citric and floral notes that combine perfectly with a strong mineral profile. The wood notes are well integrated, giving complexity and deepness.

Tense and vibrant in the mouth, with a very good acidity, impresses by its lightness despite the excellent mouth volume. Dry and austere, it is a white wine that will benefit with time. 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 to 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 2016

DRY EXTRACT 17.2 RESIDUAL SUGAR (G/DM³) 1.1 ALCOHOL (%) 12.5 PH 3.33 TOTAL ACIDITY (G/DM³) 4.7

VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 16 TOTAL SO₂ (MG/DM³) 63

VOLUMIC MASS (G/CM³) 0.9885

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

