



Niepoort 'Berek 2007

The idea behind BEREK is the creation of a pleasant, easy drinking red wine yet retaining complexity, mineral notes and great depth found in the classic Douro wines. The storyboard is by Rysunek Andrzej Mleczko, a satirist artist, born in Krakow, very well known throughout the country, who publishes its weekly drawings in several journals.

BEREK is produced from vineyards from the Cima Corgo region, being the main grape varieties: Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Amarela and Tinta Barroca.

2007 is the second edition of this Douro wine produced for the Polish market. It's an intense wine, full of Douro character but with great freshness showing smooth tannins and fruity aromas, the best company at the table.

Tasting Notes

It is a dark ruby wine with an intense red fruit aroma and spicy character. On the palate it is young, dense, with appealing freshness and juicy tannins, good acidity and attractive structure.

Vinification

2007 was an amazing year for the Douro region, with good amount of rainfall during the year and cool temperatures during the maturation season, it gave us very elegant wines but with high concentration level due to the low yields all over Douro. The wines were fermented in stainless steel vats with 10 to 15 days of skin contact, only 20% was aged in French oak barrels.

Technical Information

Product . Berek
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2007
Soil Type . Schist
Vineyards . Several
Average Vine Age . 10 to 40 years
Cast Varieties . Touriga Franca,
Touriga Nacional, Tinta Roriz, Tinta
Amarela, Tinta Barroca

Vines per Ha . 4000
Pruning System . Guyot
Alt. from Sea Level . 100-400 m
Harvest Period . September
Way of Harvest . Hand picked
Malolactic . Cask and stainless steel
Fermentation . Stainless steel vats
Bottled . March 2009
Ageing . 12 months in french oak
casks (20%) Stainless steel (80%)

Alcool . 13% vol
Dry Extract . 28,7 g/dm³
Total Acidity . 4.96 g/dm³ Tartaric Acid
Volatile Acidity . 0.48 g/dm³ Acetic Acid
Ph . 3.65
SO₂ free wad . 28 mg/dm³
Sugar . 2,4 g/dm³
Production . 6.000 bottles



Food suggestions:
White meats



Vegetarian Suggestions:

Noodles
Pasta dishes

