



Niepoort 'Eto Carta 2007

2007 is the first edition of this Douro wine produced for the Japanese market. The Japanese artist MAKI SHIMIZU made the drawings for ETO CARTA. The idea behind the wine is the creation of a pleasant, easy drinking red wine, yet retaining complexity, mineral notes and great depth found in the classic Douro wines.

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

Vinification

2007 was an amazing year for the Douro, with a good amount of rainfall during the year and cooler temperatures during the maturation season, gave us very elegant wines yet with high concentration level due to low yields all over Douro.

The wines were fermented in stainless steel vats with 10 to 15 days of total skin contact, only 20% was aged in French oak barrels.

Tasting Notes

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

Technical information

Product . Eto Carta 2007
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2007
Soil Type . Schist
Vineyards . Various
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 . Abril 2009
Ageing . 12 months in french oak casks (20%) Stainless steel (80%)

Alcohol . 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 . 2.400 bottles



Food suggestions:

White meats



Vegetarian Suggestions:

Noodles
Pasta dishes

