



Niepoort 'Gestolen Fiets 2005

Gestolen fiets 2005 is the second edition of a wine-project for the dutch market; and the storyboard was conceived and illustrated by Willem. The wine is produced from vineyards in the Cima Corgo, mainly: Touriga Franca, Tinta roriz, Touriga Nacional, Tinta barroca and Tinto Cão. It's an intense wine, full of Douro character but fresh and easy drinking at the same time, smooth tannins and fruity aromas, the best company at the table.

Tasting Notes

It is a dark ruby wine with an intense dark and red fruit aroma with spicy character. On palate it is young, appealing and fresh, with fruity tannins, good acidity and appealing structure.

Vinification

2005 harvest provided very elegant wines with mature tannins and good natural freshness. The grapes were picked-up in the last two weeks of September. After careful grape selection the wine was vinified in stainless steel, with total maceration from 8 to 12 days.

20% of the wine aged for 12 month in French oak, 2^o and 3^o year barrels and the rest 80% was kept in stainless steel vats.

Technical Information

Product . Gestolen Fiets 2005
Produced . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2005
Soil Type . Schist
Vineyards . Several
Average Vine Age . 10 to 40 years
Cast Varieties . Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela e Tinto Cão

Niepoort | Vinhos S.A.
Rua Infante D. Henrique 16 -2^oF
4051-801 Porto . Portugal

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 . February 2007
Ageing . 12 months in french oak casks (20%) Stainless steel (80%)

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Dry Extract . 29.2 g/dm³
Alcohol . 12.90 % vol
Total Acidity . 4.88 g/dm³ Tartaric Acid
Volatile Acidity . 0.44 g/dm³ Acetic Acid
Ph . 3.71
SO₂ free wad . 23 mg/dm³
Sugar . 1.9 g/dm³
Production . 15.000 bottles