



Niepoort 'Gestolen Fiets 2008

The idea behind Gestolen Fiets is the creation of a pleasant, easy drinking red wine, yet retaining complexity, mineral notes and great depth, usually found in the classic Douro wines. The label is conceived and illustrated by Willem Holtkamp a Dutch illustrator.

Gestolen Fiets is produced from vineyards located in the Cima Corgo sub-region, being the main varieties, Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Amarela and Tinta Barroca. 2008 is the fifth edition of this wine, produced for the Dutch market. It's an intense wine, full of Douro character, with great freshness, showing smooth tannins and fruity aromas.

Vinification

2008 was an unusual fresh and damp year, for Douro region standards. As a result we had a slow and very balanced maturation process in the vineyards, with very good weather during harvest and ideal conditions to produce fantastic Douro wines. Grapes were picked during September and beginning of October, fermentation occurred in stainless steel vats with maceration periods between 8 to 15 days. Only 20% of the wine aged during 12 months in used French oak barrels.

Tasting Notes

Gestolen Fiets 2008 is a dark ruby wine, with intense red fruit and spicy aromas, along with a schist stony character. On the palate is vibrant and appealing, with juicy tannins and very good acidity that provides long lasting aftertaste.

Technical Information

Product . Gestolen Fiets

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 2008

Soil Type . Schist

Vineyards . Several

Average Vine Age . 10 to 40 years

Cast Varieties . Touriga Franca,

Touriga Nacional, Tinta Roriz,

Tinta Amarela and Tinto Cão

Vines per Ha . 4000

Pruning System . Guyot and Royat

Alt. from Sea Level . 100-500 m

Harvest Period . September/October

Harvest Method . Hand picked

Malolactic . Cask and stainless steel

Fermentation . Stainless steel vats

Bottled . May 2010

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

Alcohol . 13% vol

Dry Extract . 27,4 g/dm³

Total Acidity . 5.05 g/dm³ Tartaric Acid

Volatile Acidity . 0.53 g/dm³ Acetic Acid

Ph . 3.65

SO₂ free wad . 25 mg/dm³

Sugar . 2,4 g/dm³

Production . 12 000 bottles



Food suggestions:

White meats



Vegetarian Suggestions:

Noodles

Pasta dishes

