



Niepoort 'Putaoya 2007

Putaoya , land of the grape, means also “Portugal” in chinese and the idea is the creation of a pleasant, easy drinking red wine, yet retaining complexity, mineral notes and great depth found in the classic Douro wines.

Putaoya 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.

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, 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..

Technical Information

Product . Putaoya

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 . February 2008

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

