



# Niepoort 'Twisted 2008

The idea behind Twisted 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 label is illustrated by Bill Plympton.

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

2008 is the third edition of this Douro wine produced for the US 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.

## Vinification

2008 year was an uncommonly fresh and damp year, for Douro 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 amazing Douro wines. Grapes were picked during September and beginning of October, fermentation was 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

Twisted 2008 is a dark ruby wine with intense red fruit and spicy aroma, 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** . Twisted  
**Producer** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** . 2008  
**Soil Type** . Schist  
**Vineyards** . Several  
**Average Vine Age** . 10 to 40 years  
**Grape Varieties** . Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela and Tinto Cão

**Vines per Ha** . 4000  
**Pruning Method** . Guyot and Royat  
**Alt. from Sea Level** . 100-500 m  
**Harvest Period** . September  
**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/dm<sup>3</sup>  
**Total Acidity** . 5.05 g/dm<sup>3</sup> Tartaric Acid  
**Volatile Acidity** . 0.53 g/dm<sup>3</sup> Acetic Acid  
**pH** . 3.65  
**SO<sub>2</sub> free wad** . 25 mg/dm<sup>3</sup>  
**Sugar** . 2,4 g/dm<sup>3</sup>  
**Production** . 20.000 bottles



**Food suggestions:**  
White meats



**Vegetarian Suggestions:**

Noodles  
Pasta dishes

