



# Niepoort 'Doda Tinto 2007

The first year of the Dado Adventure, now named Doda was in 2000, based on an old idea of Rolf Niepoort's – that the ideal Portuguese wine would be the one that manages to combine the elegance, freshness and ageing capacity of the wines from the Dão region with the structure and power of the wines from the Douro, which manages to reconcile the ripe fruit from the schistous soils of the Douro with the aromas of pine leaves and the minerality of the granitic soils of the Dão. It was with this idea in mind that Dirk contacted Alvaro de Castro for the first time, to blend two different wines, one from each region in similar proportions in search of the perfect balance. Since then, every year Dirk and Alvaro get together in search of the blend which best expresses this concept. Since the project comprises wines with origins in two distinct demarcated regions the wine is only classified as table wine.

## Vinification

The 6<sup>th</sup> edition of Doda is made with 50% Dão and 50% Douro wines. The wine from the Douro is sourced from vineyards over 60 years, a field blend with predominance of Touriga Franca and Tinta Roriz. Vinification was carried out in small conic vats, with 30 days of maceration; malolactic fermentation was carried out in old French oak barrels where the wine was also aged for 20 months. The Dão wine is sourced from Quinta da Pellada, from the "talhão 5" Touriga Nacional vineyard as well as old vineyards where a field blend of traditional varieties from the region dominates. Vinification was carried out in lagares and the wine aged in old and new French oak barrels where malolactic fermentation also occurred.

## Tasting Notes

Very complex aroma with spicy notes, pine and an earthy character, with discreet floral and red fruit aromas. A lively mineral acidity is evident on the palate, with an impressive and well defined structure, with well integrated tannins, complex and very fine fruit, finishing with length and persistence. A wine with great ageing potential.

## Technical Information

**Product** . Doda Tinto

**Producer** . Niepoort (Vinhos) S.A.

Álvaro de Castro & Dirk Niepoort

**Region** . Dão e Douro

**Year** . 2007

**Soil type** . Douro: Xisto

Dão: Sandy clay with underlying granite

**Vineyards** . Old vineyards in Douro and

Dão

**Average Vine Age** . 30-80 years

**Grape Varieties** . Touriga Franca,

Touriga Nacional, Tinta Roriz, Tinta

Amarela and Tinto Cão

**Density per HA** . 6000

**Pruning method** . Guyot

**Alt. from Sea Level** . 100-400 m Douro

500 m Dão

**Harvest Period** . September

**Harvest method** . Manual

**Malolactic fermentation** . In barrel

**Fermentation** . Lagar, cuba and balseiro

**Bottled** . July 2009

**Ageing** . 20-22 month in french oak

**Alcohol** . 13.6 % vol

**Total Acidity** . 4.9 g/dm<sup>3</sup> Tartaric Acid

**Volatile acidity** . 0.58 g/dm<sup>3</sup> Acetic Acid

**pH** . 3.68

**Free SO<sub>2</sub> at bottling** . 24 mg/dm<sup>3</sup>

**Production** . 3238 Bottles,

946 Magnans

### Suggestions:



A full bodied wine but with good acidity which gives it the flexibility to combine with various dishes. Very good with duck rice or game, as well as stews.

