



Niepoort PROJETOS

Doda 2008

The first year Doda (called Dado until 2004) was produced was in 2000, based in a old idea of Rolf Niepoort: “The best Portuguese wine will be the one that combines the elegance, freshness and ageing capacity of the Dão region with the structure, power and concentration of Douro Valley, the one that combines the fruit from the schist soils of Douro with the pine needles and mineral notes of the granite soils of Dão”.

It was with this idea in mind that Dirk contacted for the first time Alvaro de Castro, with the aim of joining two wines, one from each region, in similar proportions, in search of the perfect balance. Since then, every year, Dirk and Alvaro prepare a blend which better expresses the original idea.

Vinification

The cold nights of 2008 in both regions, provided wines with plenty of fresh red fruits aromas and an extraordinary acidity.

The 7th edition of Doda was made with 50% of Dão and 50% of Douro wine. The grapes for the Douro wine came from vineyards over 60 years old, a field blend with predominance of Touriga Franca and Tinta Roriz and north exposure. Vinification was carried out in small vats, with 45 days of total maceration. The malolactic fermentation occurred in used French oak barrels where the wine aged for 20 months.

The Dão wine came from two Quinta da Pellada vineyards, one, the “Talhão 5” Touriga Nacional vineyard and the other, a old vineyard where a field blend of traditional varieties from the region predominate.

Fermentation was carried out in lagares and the wine aged in used and new French oak barrels where malolactic fermentation also occurred.

Tasting Notes

Dark in color, very complex aroma, full of fresh red fruit notes combined with spicy, earthy, balsamic pine needles and subtle floral aromas. The palate shows great freshness plenty of fruit and mineral flavors with an impressive balanced structure and integrated tannins, great complexity. Long and persistent, with great ageing potential.

Technical Information

Product . Doda Tinto

Producer . Niepoort (Vinhos) S.A.
Álvaro de Castro & Dirk Niepoort

Region . Dão and Douro

Year . 2008

Soil Type . Douro: Schist; Dão: Sandy clay with underlying granite

Vineyards . Douro and Dão old vineyards

Average Vine Age . 30 to 80 years old

Cast Varieties . Touriga Franca,

Touriga Nacional, Tinta Roriz, Tinta Amarela

Vines per Ha . 6000

Pruning System . Guyot

Altitude . Douro 100-400 m; Dão 500 m

Harvest Period . September

Harvest Method . Hand picked

Malolactic fermentation . Barrel

Fermentation . Lagar and vat

Bottled . July 2010

Ageing . 20 months in French oak barrels

Dry Extract . 31,0 g/dm³

Alcohol . 13% vol

Total Acidity . 5,45 g/dm³ Tartaric Acid

Volatile Acidity . 0,72 g/dm³ Acetic Acid

Production . 3 000 bottles and 200 Magnuns