



Niepoort 'Loureiro Giro Sol 2007'

The Giro Sol results from the search of a Vinho Verde that reveals the region, balanced and complete that seats all its vinification in a vibrant acidity. It is produced exclusively with one of main variety of the region, Loureiro, that comes from its traditional origin, the valley of Lima.

A vine with 20 years planted in granite soil origin this wine where the fresh floral aroma of the variety is predominant.

Vinification

In 2007 the maturation process was slow with low temperatures during the month of August.

The harvest in the end of the first week of September contributed to keep in this Loureiro all the freshness of the variety associate with a low alcoholic concentration.

The entire grapes were kindly pressed and the must was decanted at low temperature.

The fermentation was done without yeast inoculation in stainless steel during 3 months.

Tasting Notes

Floral and citric notes, but everything contained by the elegance and the slightness of the wine.

The taste reveals fresh and aromatic with a great balance between flavours, it finishes long and mineral.

Technical Information

Product . Giro Sol 2007

Producer . Project Dirk Niepoort

Region . Vinhos Verdes

Year . 2007

Soil Type . Granite

Vineyards . Vineyard from a producer

Average Vine Age . 20 years

Grape Varieties . Loureiro

Vines per HA . 1400

Pruning Method . String

Alt. from Sea Level . 150 m

Harvest Period . September

Harvest Method . Hand picked

Malolactic . Without malolactic

Fermentation . Stainless steel

Bottled . March 2008

Ageing . 5 months in stainless steel

Dry Extract . 31,0 g/dm³

Residual Sugar . 13,8 g/dm³

Alcohol . 10,5 % vol

PH . 3,00

Total Acidity . 7,7 g/dm³ Tartaric Acid

Volatile Acidity . 0,13 g/dm³ Acetic Acid

Free SO₂ at Bottling . 35 mg/dm³

Production . 5500 bottles



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