



Niepoort 'Loureiro Giro Sol 2008

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 and in the Loureiro grape variety. This Loureiro that comes from its traditional origin, the valley of Lima is produced in a vine with 20 years planted in granite soil. The aromatic profile of this grape is evident in this wine where the fresh floral aromas are predominant.

Vinification

In 2008, like 2007 harvest the maturation process was slow with low temperatures during the month of August. The harvest in the end of the second week of September contributed to keep in this Loureiro all the freshness of the variety associated with a low alcoholic concentration. The entire grapes were gently 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 2008
Producer . Project Dirk Niepoort
Region . Vinhos Verdes
Year . 2008
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 2009
Ageing . 5 months in stainless steel
Dry Extract . 27,9 g/dm³

Residual Sugar . 11,2 g/dm³
Alcohol . 10,6 % vol
PH . 3,22
Total Acidity . 6,4 g/dm³ Tartaric Acid
Volatile Acidity . 0,28 g/dm³ Acetic Acid
Free SO₂ at Bottling . 34 mg/dm³
Production . 7500 bottles

Food suggestions:

Dishes
with Shellfish



Vegetarian Suggestions:

Salads
Asian food

