



Niepoort 'Dócil 2010

Dócil, called Girosol in previous editions, results from the will of producing a Vinho Verde wine that reflects its region, which is balanced and complete, basing its entire vinification in the Loureiro grape variety and in a vibrant acidity.

This wine, coming from its original location, the Valley of Lima, was born in vines grown on granite soil. The aromatic profile of Loureiro grape variety, is evident with a predominance of fresh floral aromas.

Vinification

In 2010 the maturation process was very peculiar, with high temperatures and virtually no rain during July, August and September. The harvest, during the first week of September, contributed to keep all the freshness of the this variety together with a low alcoholic concentration.

Grapes were gently pressed, the must decanted and fermented at low temperature.

Tasting Notes

Floral and citric notes, contained by the elegance and the lightness of the wine.

On the palate shows freshness, lovely aromas, with a great balance between flavours. The finish is long and mineral.

Technical Information

Product . Dócil 2010	Pruning Method . String	Residual Sugar . 7,2 g/dm ³
Producer . Project Dirk Niepoort	Alt. from Sea Level . 150 m	Alcohol . 11% vol
Region . Vinhos Verdes	Harvest Period . September	PH . 3,01
Year . 2010	Harvest Method . Hand picked	Total Acidity . 6,0 g/dm ³ Tartaric Acid
Soil Type . Granite	Malolactic . Without malolactic	Volatile Acidity . 0,19 g/dm ³ Acetic Acid
Vineyards . Vineyard from a producer	Fermentation . Stainless steel	Free SO₂ at Bottling . 35 mg/dm ³
Average Vine Age . More than 20 years	Bottled . March 2011	Production . 26 000 bottles
Grape Varieties . Loureiro	Ageing . 5 months in stainless steel	
Vines per HA . 1400	Dry Extract . 23 g/dm ³	

Food suggestions:

Dishes
with Shellfish



Vegetarian Suggestions:

Salads
Asian food

