



Niepoort PROJETOS

Ladredo 2008

The constant search and willingness to learn more and more, led Dirk Niepoort and Luis Seabra to the beautiful and impressive Spanish wine region of Ribera Sacra. With the help of winemaker, Raul Perez, a traditional vineyard, on the slopes of River Sil, called Ladredo, was found, planted in small terraces, with stone walls and east exposure.

Grapes were kindly provided by Producer Pedro Perez from Bodegas Guimaro, which also handed over his winery, where the first Ladredo was produced, with 60% Mencia and 40% Grenacha Tinturera (Alicante Bouchet).

Vinification

2008 was not particularly warm in Ribera Sacra. The high quantity of Grenacha Tinturera and the sun exposure of this vineyard, also contributed to slow down the maturation process. Although this vineyard was known to be one of the last to be harvested in this area, in 2008 it was the first one to be harvested.

The fermentation took place in an open wooden tank, with 30% of stems. After 25 days of maceration, part of the wine spent another 30 days in skin contact, in a small rotating wooden tank. One third of the must had 55 days on skins, the rest 25 days. The wine went into barrels, 2 new and 3 used, and was never racked. The malolactic fermentation took place in the barrels and the wine was on lees until bottling in January 2009.

Tasting Notes

This wine is full of character, is elegant and fresh, very complex. It shows fresh fruit notes and spicy aromas like black pepper and cinnamon, tobacco, tea and leaf notes, with great mineral presence coming from the schist soils of the region. In the palate it is elegant and wild at the same time, showing very deep fruit, with great structure supported by silky tannins. It ends with an amazing acidity, into a long and persistent after taste, promising a long life in the bottle.

Technical Information

Product . Ladredo
Producer . Niepoort (Vinhos) S.A.
Region . Ribera Sacra
Year . 2008
Soil Type . Schist
Vineyards . Ladredo
Average Vine Age . More than 40 years

Cast Varieties . Mencia and Grenacha Tinturera
Vines per Ha . 6500
Pruning System . Double Royat
Alt. from Sea Level . 650 – 700 m
Harvest Period . September 2008
Harvest Method . Hand picked
Malolactic . Casks

Fermentation . Oak vat
Ageing . 12 month in French oak barrels (228 l)
Bottled . January 2009
Production . 1.100 (0,75 L) and 75 (1,5 L) bottles