



# Niepoort 'Colheita Tardia 2003

Projectos are small experiments where Niepoort tries out different paths to create other wines and shares the results with the wine lovers.

The base for the Colheita Tardia (Late Harvest) is all Botrytis affected white grapes that we separated for this wine and for perfection of the White Redoma and Redoma Reserva,. The goal was to make a wine with great acidity and lightness, with very fine and subtle Botrytis character.

## Tasting Notes

Germanic in its style: fresh and lemony vibrant nose.

Light and elegant approach with great length and harmony. Striking acidity compensating the sweetness and concentration.

The wood is not perceptible at all.

## Vinification

The Colheita Tardia 2003 is a late harvest combining 25% dried Malvasia Fina, 60% old vines fully botrytized and 15% Riesling without Botrytis that were selected berry by berry in the sorting table. 30% were fermented 4 weeks (but not aged) in new French oak casks and about 70% was fermented in stainless steel vat.

## Technical Information

**Product** . Projectos Late Harvest  
**Producer** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** . 2003  
**Soil Type** . Schist  
**Vineyards** .  
**Average Vine Age** . 15 -70 years  
**Grape Varieties** . Riesling, Malvasia, Codega, Rabigato

**Vines per Ha** . 4500  
**Pruning Method** . Guyot and Royat  
**Alt. from Sea level** . 300 m - 750 m  
**Harvest Period** . September  
**Harvest Method** . Hand picked  
**Malolactic** . Without malolactic  
**Fermentation** . French oak casks  
**Bottled** . April 2004  
**Ageing** . French oak casks (228l) and stainless steel

**Dry Extract** . 80.9 g/dm<sup>3</sup>  
**Alcohol** . 11.65 % vol  
**Total Acidity** . 6.5 g/dm<sup>3</sup> Tartaric Acid  
**Volatile Acidity** . 0.65 g/dm<sup>3</sup> Acetic Acid  
**Ph** . 3.14  
**Free SO<sub>2</sub> at Bottling** . 26 mg/dm<sup>3</sup>  
**Production** . 1200 bottles

Niepoort | Vinhos S.A.  
Rua Infante D.Henrique 16 -2<sup>º</sup>F  
4051-801 Porto . Portugal

T + 351 222 001 028 . F + 351 223 320  
209 info@niepoort-vinhos.com  
www.niepoort-vinhos.com