



Niepoort PROJETOS

Riesling Dócil 2009

Since 2003, the Niepoort Riesling was fermented in different ways, with the aim of finding the perfect balance. The solution, inspired in the Mosel region, seems to have been found: fermentation during several months in stainless steel vat and ageing in the same vat, on the lees. Sometimes sweet as an "Auslese" or a "Spatelese", sometimes dry, every year the vineyard has surprised us by the quality of the wine that provides.

In 2009, like other Niepoort whites, the wine did not reflect the hot harvest of that year. The lively acidity and low pH, allowed to keep the sugar and to produce a wine with 8.7 ° alcohol, very light, fresh but deep, with a great balance between sweetness and acidity.

Vinification

With the hot vintage of 2009, the harvest of the Riesling grapes was anticipated for the 22nd September. The fact that the vineyard is planted at 750 meters, permits, even in hot years, longer maturations, which explains, along with the quality of the clones, the complexity of the wines produced.

The grapes were pressed overnight, followed by cold decantation during 24 hours, the fermentation occurred in an isothermal tank, without inoculation, at a very low temperature for four months. Fermentation was stopped, lowering the temperature down to near 0°C and adding sulfur. After the end of fermentation, wine was decanted and aged in stainless steel, on the finest lees.

Tasting Notes

Aromatic, complex and fresh, with lime and lemon aromas, white flowers and intense mineral notes. The palate is lively and long, with a sweet attack but always balanced by the acidity. Some discrete exotic fruits notes, along with the presence of mineral stone character helps to complete the set of flavors and aromas. A wine with a great ageing potential.

Technical Information

Product . Riesling Dócil
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2009
Soil Type . Schist
Vineyards . Farmer vineyard
Average Vine Age . 20 years
Cast Varieties . Riesling

Vines per Ha . 4500
Pruning System . Royat
Alt. from Sea Level . 750 m
Harvest Period . 22nd September
Harvest Method . Hand picked
Fermentation . Stainless steel
Bottled . May 2010
Ageing . Stainless steel

Alcohol . 8,7% vol
Total Acidity . 6.9 g/dm³ Tartaric Acid
Volatile Acidity . 0.39 g/dm³ Acetic Acid
Ph . 3.03
Free SO₂ at Bottling . 40 mg/dm³
Residual Sugar . 2,0 g/dm³
Production . 2.200 bottles