



Niepoort 'OmLet 2005

OmLet is the first wine produced in Portugal by Telmo Rodriguez, a Douro Wine.

In 2004, a small experience was made when Dirk and Telmo tried to do something really unique, experimenting things like taking the stalks by hand. It took 3 days, 5 people, 7 hours a day, to do a job that a machine would do in about 30 minutes. This 2004 edition was never bottled, but certainly was a great lesson for everyone making it. The name of the wine, took also some time to be born, but in the end it was OmLet that prevailed, which is simply the word Telmo, written back words.

Vinification

The grapes for OmLet 2005 come from two vineyards, one with high altitude and another half way up from "Covas do Douro" area. The main varieties are Touriga Franca and Tinta Roriz and all the other varieties common in old vines, including a big percentage of Souzão. The wine was made with great care, without extractions and remaining for 15 days in skin contact, after which was directly passed to new French oak barrels (500 l) where it aged for 20 months.

Tasting Notes

Showing still some wood, this wine is delightful, very expressive, fresh and aromatic on the nose. Elegant, with race and precise tannins on the palate. It is just fantastic, with a great future ahead.

Technical Information

Product . Niepoort OMLET 2005
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2005
Soil Type . Schist
Vineyards . Covas do Douro
Average Vine Age . more than 70 years old
Grape Varieties . Tinta Roriz, Touriga Franca, Souzão and others

Pruning Method . Double Guyot
Alt. from Sea Level . 550 m
Harvest Period . Setembro
Harvest Method . Hand picked
Malolactic . Casks
Fermentation . Wood Fermentor
Bottled . June 2007
Ageing . 20 month in french oak barrel (500 L)

Dry Extract . 27,9 g/dm³
Alcohol . 13,3% vol
Total Acidity . 4,90 g/dm³ Tartaric Acid
Volatile acidity . 0,67 g/dm³ Acetic Acid
pH . 3,65
SO₂ free wad . 10 mg/dm³



Food suggestions:
Meat dishes, specially
red meat and game

