



Diálogo Branco 2010

With the same philosophy as the red, the white wine is to be enjoyed in moments of relaxation, with good friends and good food, to accompany the simple pleasures of life. The grapes, come from vineyards located 600 metres above the sea level, planted with typical Douro varieties, in soils of mica-schist, which give the wine a strong mineral character. In order to make a light, fresh but complex wine, vinification takes place in stainless steel vats and French oak barrels. The illustrations on the label, with different stories on the various editions, reinforce the relaxed character of this wine.

The illustration of Luís Afonso tells stories on the labels of Diálogo since its very first edition.

VINIFICATION

2010 was uncommonly wet during winter and early spring, with heavy rains during these months. As a consequence we had high yields and a strong disease pressure in the vineyard. The maturation period was very hot and dry, but fortunately, light rain in the first days of September helped, specially on the older and high altitude vineyards, contributing to a balanced maturation. Grapes were harvested during September, and after a quick pressing without any skin contact, the juice settled for 24h. Fermentation was made in stainless steel vats and French oak barrels. The wine aged in these two types of containers for 9 months with fine lees, without steering and without malolactic fermentation.

TASTING NOTES

Very bright colour wine with intense mineral character and strong citric notes. On the palate, shows great acidity with juicy stone fruit flavours, and a very light smoky character. It ends long and salty, which makes the perfect wine at the table.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Mica-Schist VINEYARDS Several

AVERAGE VINE AGE 20 to 25 years

GRAPE VARIETIES Rabigato, Códega do Larinho, Gouveio, Dona Branca, Viosinho, Bical and others

VINES PER HA 4000-6000 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 550-700

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC None

FERMENTATION Stainless steel vats (70%) and French oak barrels (30%) BOTTLED June 2011

AGEING Stainless steel vats and French oak barrels DRY EXTRACT (G/DM³) 18.3 RESIDUAL SUGAR (G/DM³) 2.9

ALCOHOL (%) 13.12 PH 3.65 TOTAL ACIDITY (G/DM³) 4.59 VOLATILE ACIDITY (G/DM³) 0.41

FOOD SUGGESTIONS Grilled and baked fish, pasta with seafood, white meat.

