



Diálogo Branco 2011

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

Vineyard burst was uncommonly early in 2011, and all the cycle was anticipated with harvest starting earlier than ever. Nevertheless higher planted vineyards went slower than the others, and when harvest finished, all the wines presented a good quantity of malic acid, which is a very important requirement for a fresh palate in the white wines that don't undergo malolactic fermentation. Harvest begun in the end of August, and after a quick pressing without any skin contact, the juice settled for 24h. Fermentation was made in stainless steel vats (75%) and French oak barrels (25%). The wine aged in these two types of containers for 7 months with fine lees, without steering and without malolactic fermentation.

TASTING NOTES

Citric coloured wine, with intense mineral character and strong citric aromas, peaches and white flower notes. On the palate, shows great balance and complexity, with juicy stone fruit flavours, and a refreshing acidity. Very long and salty aftertaste.

TECHNICAL INFORMATION

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

AVERAGE VINE AGE 20 to 50 years old

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 August/September MALOLACTIC None

FERMENTATION Stainless steel vats (75%) and French oak barrels (25%) BOTTLED April 2012

AGEING Stainless steel vats and French oak barrels DRY EXTRACT (G/DM³) 19 RESIDUAL SUGAR (G/DM³) 3

ALCOHOL (%) 13.5 PH 3.31 TOTAL ACIDITY (G/DM³) 4.8 VOLATILE ACIDITY (G/DM³) 0.4

PRODUCTION 92.820 bottles FOOD SUGGESTIONS Grilled and baked fish, pasta with seafood, white meat.

