



Diálogo Branco 2012

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

2012 was marked by a lack of rain in the Douro region. As a consequence, the growth cycle of the vines began, on average, 15 days later than in previous years. On the other hand, winter 2012 also had very low temperatures, allowing a suitable and balanced growth of the vegetation. The maturation period was cooler than usual, giving a good balance in the total acidity of the musts.

The grapes were harvested in early September. After a strict selection process on the sorting table, they were pressed slowly. The must was allowed to stand for 24 hours without skin maceration, and this was followed by a slow fermentation for 9 months, without batonnage.

TASTING NOTES

The 2012 White has a vivid and crystal clear citrine colour. The nose is mineral, with a pronounced character of very cool white fruit aromas.

In the mouth, it starts fresh, balanced and complex. The aromas are of pure white fruit, combined with smoky notes that emphasise the authenticity of this wine. It has a long finish, ending with a saltiness that is typical of the terroir.

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	HARVEST METHOD	Hand picked	MALOLACTIC	None		
FERMENTATION	Stainless steel vats (75%) and French oak barrels (25%)			BOTTLED	May 2013		
AGEING	Stainless steel vats and French oak barrels		DRY EXTRACT (G/DM ³)	19	RESIDUAL SUGAR (G/DM ³)	3.1	
ALCOHOL (%)	13	PH	3.38	TOTAL ACIDITY (G/DM ³)	4.7	VOLATILE ACIDITY (G/DM ³)	0.5
FREE SO ₂ AT BOTTLING (MG/DM ³)	20	TOTAL SO ₂ (MG/DM ³)	62	VOLUMIC MASS (G/CM ³)	0.9882		
FOOD SUGGESTIONS	Grilled and baked fish, pasta with seafood, white meat.						

