



Diálogo Branco 2013

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

The 2013 harvest began on the 19th August, earlier than usual, in order to safeguard acidity levels and avoid high alcohol levels. The year was particularly productive, around 25% more than the previous year. The decision to start harvesting earlier turned out to be the right one, since all the main vines had been harvested before heavy rain began to fall on the 27th September.

The grapes, from vines growing on the right bank of the Douro, were transported at night in a refrigerated truck. After careful selection on arrival at the winery, they were gently pressed at a low temperature to avoid oxidation and extraction of grape lees.

After decantation for around 24 hours, 10% of the must was fermented in French oak barrels and the remainder in stainless steel vats for eight months, with indigenous yeasts. The wine was bottled on the 19th May 2014.

TASTING NOTES

The 2013 vintage boasts a delicate finesse and elegance. The aroma is decidedly mineral, with fresh fruit and spring flower notes. On the palate it is complex yet fresh, light yet concentrated, with a very balanced acidity. The long finish, marked by citrus notes, is both fresh and refreshing. Perfect for a wide range of occasions.

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 2014

AGEING Stainless steel vats and French oak barrels DRY EXTRACT (G/DM³) 16.7 RESIDUAL SUGAR (G/DM³) 1.4

ALCOHOL (%) 12.5 PH 3.39 TOTAL ACIDITY (G/DM³) 4.2 VOLATILE ACIDITY (G/DM³) 0.4

FREE SO₂ AT BOTTLING (MG/DM³) 11 TOTAL SO₂ (MG/DM³) 47 VOLUMIC MASS (G/CM³) 0.9883

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

