



Diálogo Branco 2014

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 viticultural year of 2014 at Quinta de Nápoles was characterised as a year of lower quantity but higher quality. Everything indicated an early year, due to the large amount of water accumulated during the winter and spring. The maturation phase occurred early and allowed the beginning of the harvest in August. At Quinta de Nápoles most parcels were harvested over a period of good weather between 23 August and 21 September.

The grapes, from vines located at altitude 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 gross lees.

After natural 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 its indigenous yeasts. The wine was bottled in May 2015.

TASTING NOTES

The 2014 vintage shows the fresh and balanced character of the viticultural year. Fresh and delicate aroma, decidedly mineral. Good notes of fresh fruit, citrus and some exotic fruit. On the palate, it is appellative and very elegant, with good acidity, fresh and refreshing. The finish leaves good citric and mineral notes. A very balanced white, with presence but not too strong. 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, Códaga 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 2015			
AGEING	Stainless steel vats and French oak barrels		DRY EXTRACT (G/DM ³)	17.2	RESIDUAL SUGAR (G/DM ³)	1.1		
	ALCOHOL (%)	12.5	PH	3.3	TOTAL ACIDITY (G/DM ³)	4.8	VOLATILE ACIDITY (G/DM ³)	0.4
	FREE SO ₂ AT BOTTLING (MG/DM ³)	23	TOTAL SO ₂ (MG/DM ³)	87	VOLUMIC MASS (G/CM ³)	0.9885		
FOOD SUGGESTIONS	Grilled and baked fish, pasta with seafood, white meat.							

