



Diálogo Branco 2015

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 weather conditions of the viticultural year 2015 were very favourable, with sun, a warm temperature and low humidity, allowing a homogeneous vegetative growth. One of the particular features of this viticultural year was the vineyard ability to remain hydrated during ripening. In late August, early September, the basal leaves still remained green and moist, with hydrated berries and a thick, firm skin. The balance of the musts, the softness of the tannins, and the intense colour concentration indicate that this is an exceptional year.

The grapes were transported at night in a refrigerated truck, and 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, 15% of the must was fermented in French oak barrels and the remainder in stainless steel vats for 8 months. The wine was bottled in May 2016.

TASTING NOTES

Although young and moderate in the aroma, the balance and harmony of the 2015 harvest are remarkable. With fresh, delicate, and decidedly mineral aroma, the citrine fruits and fresh herbs notes stand out. On the palate, it is enveloping and very elegant, with good acidity. The finish is fresh with good citric and mineral notes. A young, lively, and very easy-drinking white. 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	40 to 70 years
GRAPE VARIETIES	Rabigato, Códaga do Larinho, Gouveio, Donzelinho, Viosinho 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 2016	AGEING	Stainless steel vats and French oak barrels	DRY EXTRACT (G/DM ³)	17.7	RESIDUAL SUGAR (G/DM ³)	0.8		
ALCOHOL (%)	12.5	PH	3.27	TOTAL ACIDITY (G/DM ³)	5.1	VOLATILE ACIDITY (G/DM ³)	0.3	FREE SO ₂ AT BOTTLING (MG/DM ³)	32
TOTAL SO ₂ (MG/DM ³)	89	VOLUMIC MASS (G/CM ³)	0.9888	PRODUCTION	128000 Bottles		ALLERGENS	Sulfite	
FOOD SUGGESTIONS	Grilled and baked fish, pasta with seafood, white meat. SUITABLE FOR VEGANS yes								

BOTTLE



BOX



PALETTE

