



Diálogo Branco 2016

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 2016 vintage proved to be very atypical, with a warm and rainy winter, a cool and very wet spring and an extremely hot and dry summer. The weather conditions led to very early budburst (around 2 weeks early), followed nevertheless by a delay in the vegetative cycle during spring, especially with regard to véraison, which occurred approximately 2 weeks later than usual.

Sourced from vines planted on the right bank of the Douro River at an altitude of 550 to 700m, the grapes were transported to the cellar at night under temperature-controlled conditions. Upon arrival, the grapes were sorted and gently pressed at low temperatures in order to avoid oxidation and too much extraction.

After being left to settle naturally for approximately 24 hours, 30% of the must fermented in used French barriques and the remainder fermented in stainless steel tanks for 8 months. The wine fermented with indigenous yeasts and was bottled in May 2017.

TASTING NOTES

Although this wine is still very young, it is already showing beautiful balance and harmony, with delicate, fresh and mineral aromas as well as citrus and fresh herbal notes peeking out from the background. The palate is intriguing, and shows good acidity levels. This is a white wine which is well-structured without seeming too heavy, culminating in an elegant finish with delightful notes of citrus and minerality. It offers youth, vivacity and great drinkability, making it a perfect white wine for various 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 2017

AGEING Stainless steel vats and French oak barrels RESIDUAL SUGAR (G/DM³) 1.4 ALCOHOL (%) 12.3 PH 3.3

TOTAL ACIDITY (G/DM³) 5 VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 43 TOTAL SO₂ (MG/DM³) 97

FOOD SUGGESTIONS Grilled or roasted fish, seafood pastas, white meats.

