



# Diálogo Branco 2017

In order to emphasise the Douro character in this white wine, we sourced vineyard blocks growing at higher altitudes, planted with indigenous grape varieties in mica-schist soils, which express the true, stony character of this valley. By fermenting the fruit in stainless steel tanks, we were able to obtain both complexity and lightness in the wine. The labels of the Diálogo have been illustrated by Luís Afonso from the very first vintage onwards.

## VINIFICATION

2017 was a year of extreme drought. We began picking the grapes on 10 September and finished on 10 October – a very short and intense harvest. The grapes used for the Diálogo Branco stem from high-altitude vineyard sites in the Douro Valley, from vines aged between 15 and 55 years. The majority of the fruit from the 2017 vintage were firm, with crunchy skins and in excellent condition. Thanks to Niepoort's philosophy of harvesting relatively early, we were able to obtain fruit with a good balance between acidity and sugar levels, allowing us to produce fresh and elegant wines. After being transported chilled to the Quinta de Nápoles, the grapes were gently pressed in stainless steel tanks, where they cold-macerated for approximately 24 hours. Fermentation took place at low temperatures in stainless steel, and the wine matured on its lees until bottling.

## TASTING NOTES

Despite its youth, this wine already shows good balance and harmony. On the nose, it appears fresh, delicate and full of minerality, with dominant notes of citrus and fresh herbs. The palate is full-bodied, with a very pleasant acidity. In this light white wine, citrusy, mineral aromas follow through right to the finish. This is an easy-to-drink wine with great liveliness – the perfect partner for various occasions.

## TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Micaxisto AVERAGE VINE AGE 15-55 years  
 GRAPE VARIETIES Rabigato, Códega do Larinho, Gouveio, Dona Branca, Viosinho, Bical. VINES PER HA 4000-6000  
 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 550-700 HARVEST PERIOD September and October  
 HARVEST METHOD Manuel MALOLACTIC No FERMENTATION In stainless steel tanks BOTTLED April 2018  
 AGEING In stainless steel tanks DRY EXTRACT (G/DM<sup>3</sup>) 20.3 RESIDUAL SUGAR (G/DM<sup>3</sup>) 1.6 ALCOHOL (%) 13.6  
 PH 3.22 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.6 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.4 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 26  
 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 83 VOLUMIC MASS (G/CM<sup>3</sup>) 0.98 PRODUCTION 40000 bottles ALLERGENS Sulfites

FOOD SUGGESTIONS Grilled or oven-baked fish as well as white meats.

BOTTLE



BOX



PALETTE

