



Diálogo Branco 2018

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

2018 was a relatively cool year up until August, with the coolest July recorded in the 21st century. The vines seemed to be developing relatively late, with a delay of about 3 weeks compared to 2017. The first days of August brought a sudden spike in temperatures: the 4th of August was the hottest year to date this century. As a result, the berries ripened slowly during the month of September. The water stress caused the vines to produce musts with low alcohols and good phenolic ripeness, as well as good complexity and minerality. The grapes used for the Diálogo Branco stem from 15-year-old to 55-year-old vines growing at 350 to 500 metres above sea level. The fruit was transported chilled to the Quinta de Nápoles, and was then sorted on the sorting table before being pressed whole-bunch in a pneumatic press. After being left to settle at low temperatures, the juice was transferred into stainless steel tanks where it fermented spontaneously under controlled temperatures. The wine was aged on the fine lees for 6 months without bâtonnage until bottling.

TASTING NOTES

Despite its still youthful and austere aromatic profile, the balance and harmony of the 2018 vintage is evident, with refreshing notes of fresh herbs, citrus and minerality. On the palate, the wine is vibrant and very elegant, showing good acidity and distinct freshness. The finish provides pleasant citrusy notes. An easy-to-drink white wine full of youth and vivacity which will lend itself very well to various occasions.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Mica-schist AVERAGE VINE AGE 15-55 years
 GRAPE VARIETIES Rabigato, Códaga do Larinho, Gouveio, Dona Branca, Viosinho, Bical. VINES PER HA 4000-6000
 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 350-500 HARVEST PERIOD September
 HARVEST METHOD Hand picked MALOLACTIC No FERMENTATION In stainless steel tanks BOTTLED March 2019
 AGEING 6 months in stainless steel tanks DRY EXTRACT (G/DM³) 17.7 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 11.8
 PH 3.22 TOTAL ACIDITY (G/DM³) 5.4 VOLATILE ACIDITY (G/DM³) 0.3 FREE SO₂ AT BOTTLING (MG/DM³) 35
 TOTAL SO₂ (MG/DM³) 110 VOLUMIC MASS (G/CM³) 0.98 PRODUCTION 125 000 Bottles ALLERGENS Sulfite
 FOOD SUGGESTIONS Grilled or oven-baked fish as well as white meats. SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

