



Diálogo Branco 2019

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

The 2019 growing year was relatively dry. Spring started off with high temperatures which then dropped, remaining low during the whole summer. Some rainfall occurred at the exact time of budbreak, and flowering took place under excellent weather conditions, leading to medium to high yields and healthy berries. The mild days and cool nights of the month of August allowed for slow and balanced ripening.

Harvesting began on 8 August and concluded on 1 October.

We consider the 2019 vintage to be an exceptional one, with perfect balance between the natural acidity and sugar content of the musts, creating white wines of great purity.

The fruit was transported to the Quinta de Nápoles in refrigerated trucks, and then sorted carefully upon arrival at the winery before being pressed in an automatic press. After cold-settling, the musts were racked into stainless steel tanks where they fermented spontaneously at controlled temperatures and then spent a further 6 months maturing on the fine lees without bâtonnage.

TASTING NOTES

The 2019 viticultural year was very balanced, with medium to high yields in the Douro region. The bunches were able to ripen slowly and retain the necessary acidity levels to produce balanced and refreshing wines.

The Diálogo Branco 2019 is a great example of the Niepoort style: austere and deeply mineral. This is a fresh white wine with herbaceous and citrusy notes on the nose as well as a youthful character which nevertheless promises great ageing potential. Overall, a wine of great finesse and elegance, ending in an electric finish which will linger enticingly in your mind.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Mica-schist AVERAGE VINE AGE 15-55 years
 GRAPE VARIETIES Rabigato, Códega do Larinho, Gouveio, Dona Branca, Viosinho, Bical and others VINES PER HA 4000-6000
 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 350-500 HARVEST PERIOD August and september
 HARVEST METHOD Hand picked MALOLACTIC No FERMENTATION In stainless steel tanks BOTTLED March 2020
 AGEING 6 months in stainless steel tanks DRY EXTRACT (G/DM³) 17 RESIDUAL SUGAR (G/DM³) 1.3 ALCOHOL (%) 12.4 PH 3.14
 TOTAL ACIDITY (G/DM³) 5.3 VOLATILE ACIDITY (G/DM³) 0.4 FREE SO₂ AT BOTTLING (MG/DM³) 23 TOTAL SO₂ (MG/DM³) 85
 VOLUMIC MASS (G/CM³) 0.988 PRODUCTION 120 000 Bottles ALLERGENS Sulphite
 FOOD SUGGESTIONS Grilled or oven-baked fish as well as white meats. SUITABLE FOR VEGANS yes

BOTTLE

BOX

PALETTE

