



Niepoort Água Viva 2013

The Bairrada region is perfectly suited to the production of sparkling wines. Its calcareous terroir and the natural acidity of the grape varieties Bical, Cercial and Maria Gomes are the factors which make it possible to produce top-quality sparkling wines here. In 2013 we wanted to continue the Quinta de Baixo tradition of producing classically styled sparkling wines with very low dosage, and so we created the Água Viva, a brut Blanc de Blancs made exclusively of grapes from the 2013 vintage.

VINIFICATION

2013 was a wet year, with rainfall in winter and spring, delaying the vines' budding and also the entire vegetative cycle. Summer was not as hot as usual, and the nights were also relatively cool in the last two weeks of August. The grapes showed even ripening, with good sugar levels and relatively high levels of malic acid, resulting in a higher total acidity than in the previous year. Água Viva was made according to the traditional method, with the wine undergoing a second fermentation in the bottle and a 36-month maturation period on its fine lees in the cellar of the Quinta de Baixo. The wine was disgorged in November 2016.

TASTING NOTES

A pale straw yellow in colour, the wine offers a persistent and fine mousse. It is austere, fresh and boasts a complex aromatic profile with citrus notes and white fruits harmonising with a delicate toasty character. On the palate it is youthful and tight, but also shows creaminess and firm acidity. This is a vibrant and persistent sparkling wine with a dry, elegant and refreshing finish.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Bairrada SOIL TYPE Limestone / clay

AVERAGE VINE AGE 30 to 60 years GRAPE VARIETIES Maria Gomes, Bical, Cercial, Chardonnay

VINES PER HA 3000 PRUNING METHOD guyot ALT. FROM SEA LEVEL sea level

HARVEST PERIOD end of august HARVEST METHOD handpicked MALOLACTIC no

FERMENTATION stainless steel BOTTLED 2014, degorgé in november 2016 AGEING 36 months on its fine lees

RESIDUAL SUGAR (G/DM³) 2.8 ALCOHOL (%) 11 TOTAL ACIDITY (G/DM³) 9.08 VOLATILE ACIDITY (G/DM³) 0.39

TOTAL SO₂ (MG/DM³) 51 VOLUMIC MASS (G/CM³) 0.9924 PRODUCTION 3340 bottles

FOOD SUGGESTIONS A fantastic accompaniment to rich dishes such as suckling pig, kid goat roasted in a wood-fired oven as well as cod.

