



# Niepoort Água Viva 2015

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 exceptional factors which make it possible to produce top-quality sparkling wines here. In 2015 we wanted to continue the Quinta de Baixo tradition of producing classically styled sparkling wines with zero dosage, and so we created the Água Viva, a brut Blanc de Blancs made exclusively of grapes from the 2015 vintage.

## VINIFICATION

2015 experienced a dry and mild winter, with high precipitation recorded during the months of April and May, which required us to intervene rigorously in the vineyards.

The following months gave us high temperatures and allowed the grapes to ripen evenly. We began checking the grapes for ripeness beginning August and because the fruit seemed to be at a sufficiently advanced stage of ripeness, we then decided to begin harvesting earlier this year, on 25 August.

The wine was made according to the traditional method, with the wine undergoing a second fermentation in the bottle and a 24-month maturation period on its fine lees in the cellar of the Quinta de Baixo. The wine was disgorged in April 2018.

## 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/ Quinta de Baixo (Vinhos) S.A REGION Bairrada WINE COLOR White SOIL TYPE Calcareous clay

AVERAGE VINE AGE 30 to 60 years GRAPE VARIETIES Maria Gomes, Bical, Cercial VINES PER HA 3000 vines

PRUNING METHOD Guyot ALTITUDE (M) 80 a 100 HARVEST PERIOD Mid-August HARVEST METHOD Hand picked

MALOLACTIC Barricas / Fuder FERMENTATION In stainless steel tanks BOTTLED 2016 (Disgorged in April 2018)

AGEING 24 months on its fine lees RESIDUAL SUGAR (G/DM<sup>3</sup>) 2.5 ALCOHOL (%) 12.3 TOTAL ACIDITY (G/DM<sup>3</sup>) 6.14

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.64 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 67 VOLUMIC MASS (G/CM<sup>3</sup>) 0.989 PRODUCTION 4800 Bottles

ALLERGENS Sulfito

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

SUITABLE FOR VEGANS & VEGETARIANS yes

BOTTLE



BOX



PALETTE

