



Niepoort Água Viva 2017

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.

VINIFICATION

Winter 2016/2017 in Bairrada was very dry. Spring saw some precipitation at the end of April and beginning May, but a very dry Summer followed. The low levels of humidity reduced the risk of disease to practically zero and therefore also eliminated the need for vine treatments. Due to the extremely hot and dry conditions, the fruit ripened very quickly. Harvesting began 3 weeks earlier than in the previous year, beginning on 17 August and ending on 19 September.

The wine was made according to the traditional method, with the wine undergoing a second fermentation in the bottle and a 48-month maturation period on its fine lees in the cellar of the Quinta de Baixo. The wine was disgorged in October 2022.

TASTING NOTES

This sparkling wine is produced from white Portuguese grape varieties – mainly Bical and Maria Gomes.

A pale citrus yellow hue provides the backdrop for the wine's fine and persistent mousse. This is a serious sparkling wine, with an aromatic profile that closely resembles that of its "cousin", Champagne.

On the nose, the wine offers a fresh and complex bouquet of citrus, apricot, and apple. A swirl of the glass reveals a more serious side, with hints of hazelnut, yoghurt, brioche, and some spice.

The palate is crisp, with pronounced acidity and a long and spicy finish. A top sparkling from the Bairrada, or as Oenologist Sérgio Silva likes to call it, an "exceptional Blanc de Blancs".

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 September HARVEST METHOD Hand picked

MALOLACTIC Barricas / Fuder FERMENTATION In stainless steel tanks BOTTLED 2018 (Disgorged in October 2022)

AGEING 48 months on its fine lees DRY EXTRACT (G/DM³) 23.2 RESIDUAL SUGAR (G/DM³) 5 ALCOHOL (%) 13.4 PH 3.15

TOTAL ACIDITY (G/DM³) 7.8 VOLATILE ACIDITY (G/DM³) 0.47 FREE SO₂ AT BOTTLING (MG/DM³) 9 TOTAL SO₂ (MG/DM³) 14

VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 6600 Bottles ALLERGENS Sulfite

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 LAST UPDATED 2023-05-05

BOTTLE

BOX

PALLET

