



Niepoort Charme Clarete 2016

The result of a special moment of the 2016 harvest!

VINIFICATION

After a considerably cool and humid growing season up until July, it seemed that the harvest would be quite late. However, the end of July as well as the month of August was hot and dry in the Douro Valley, which allowed the maturation process to catch up the delay. In Vale de Mendiz, the harvest began on 12 September – the grapes showed somewhat uneven ripeness in all the vineyards. Heavy rainfall on 13 September forced us to pause the harvest, which actually proved useful as this gave the grapes the time to fully ripen in the following weeks.

The harvest resumed under favourable weather conditions, with cool nights. The last of the fruit was picked on 14 October. There was a decrease of approximately 30% in the yield due to some mildew occurring in the region, but the weather led to good concentration of fruit.

TASTING NOTES

Very expressive on the nose, offering superb freshness and intensity. Despite its somewhat “hard” and austere character, the wine is full-bodied and generous in aroma, showing balance and liveliness. A good tannic structure provides this wine with extra grip.

A big wine with tremendous ageing potential!

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist VINEYARDS Vale Mendiz

AVERAGE VINE AGE 70-100 years GRAPE VARIETIES A blend of several varieties VINES PER HA 6000-6500

PRUNING METHOD Duplo Guyot and Royat ALT. FROM SEA LEVEL 300-350 HARVEST PERIOD September and October

HARVEST METHOD Hand picked MALOLACTIC In French oak barriques

FERMENTATION Stone lagares and French oak barriques BOTTLED July 2018 AGEING 10 months in French oak barriques

DRY EXTRACT (G/DM³) 19.3 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 12.4 PH 3.47 TOTAL ACIDITY (G/DM³) 4.9

VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 19 TOTAL SO₂ (MG/DM³) 128

VOLUMIC MASS (G/CM³) 0.98 PRODUCTION 1050 Bottles ALLERGENS Sulfite

FOOD SUGGESTIONS Oysters, oven-baked fish, poultry and other white meats. Vegetarian pairings: dishes based on root vegetables (turnips, sweet potato and beetroot), Caesar salad, cheese.

SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

