



Niepoort Conciso Branco 2014

2014 is the first edition of the Conciso Branco, a fresh and elegant white wine from the Dão region which shows off the potential of its old vines and granite terroir. The grapes come from Quinta da Lomba, which has exceptionally old vineyards, with some vines being almost a century old. These sites are planted predominantly with Bical, Encruzado and Malvasia, among other indigenous grape varieties of the region.

VINIFICATION

Unlike other regions, Dão saw very little rain in 2014. We experienced weeks of intense heat, with dry nights and a lot of sunshine already from the morning onwards – in other words, excellent conditions for the beginning of harvest which started on 10 September for the whites and on 22 September for the reds. Having ended on 27 September, the harvest was short and took place under ideal weather conditions. The wine was fermented under controlled temperatures in granite tanks and then matured for 20 months without bâtonnage in used 228 l barrels where it also underwent malolactic fermentation.

TASTING NOTES

The Conciso Branco 2014 displays a beautiful golden yellow hue. Its aromas are delicate and engaging, with a lovely harmony between white fruits, herbs and very subtle hints of dried fruit as well as light smoky notes from the barrels. This complex white wine unfurls in the glass, offering plenty of minerality and freshness. The palate offers a wonderfully full and slightly unctuous body which is beautifully counterbalanced by the wine's mineral character and acidity. The finish is very long, with incredible depth and a final touch of wood.

TECHNICAL INFORMATION

PRODUCER Niepoort Vinhos REGION Dão SOIL TYPE Granit AVERAGE VINE AGE 60 to 100 years

GRAPE VARIETIES Bical, Encruzado, Malvasia and others VINES PER HA 4500 PRUNING METHOD Goblet

ALT. FROM SEA LEVEL 600m HARVEST PERIOD September 2014 HARVEST METHOD Manual

MALOLACTIC In Barrels FERMENTATION Granitic Tanks BOTTLED June 2016

AGEING 20 months in used 228 l barriques DRY EXTRACT (G/DM³) 20.9 RESIDUAL SUGAR (G/DM³) 2.9

ALCOHOL (%) 13 PH 3.13 TOTAL ACIDITY (G/DM³) 6.47 VOLATILE ACIDITY (G/DM³) 0.65

FREE SO₂ AT BOTTLING (MG/DM³) 21 TOTAL SO₂ (MG/DM³) 75 VOLUMIC MASS (G/CM³) 1

PRODUCTION 1788 bottles

FOOD SUGGESTIONS Dishes featuring cod and other oily fish. Pairs well with local sausages and is a great accompaniment for cheese from the “Serra da Estrela”.

