



Niepoort Conciso Branco 2015

With this second edition of the Conciso Branco, we have once again tried to create 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 the 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

In the Dão region, 2015 experienced a much drier winter compared to the previous year, but the rainfall at the beginning of spring replenished the soil's water reserves a little, which supported the vines during the dry months of spring and summer. Since 2015 was an early vintage, véraison began in July and harvest started a week earlier than in the previous year. It was a short harvest, which occurred under ideal weather conditions and ended on 19 September. The wine was fermented at controlled temperatures in granite tanks, and then matured for 20 months, without bâtonnage, in used 228 litre barriques where it also completed malolactic fermentation.

TASTING NOTES

The Conciso Branco 2015 displays a beautiful lemon-yellow hue. Its aromas are delicate and engaging, with a lovely harmony between white fruits, aromatic herbs and an overall mineral character. The subtle hints of wood are well-integrated. This complex white wine unfurls in the glass, offering plenty of minerality and freshness. On the palate, the pleasantly full and slightly unctuous body is beautifully counterbalanced by the wine's mineral character, fresh fruit and acidity. It finishes on a wonderfully long and crisp note.

TECHNICAL INFORMATION

PRODUCER Niepoort Vinhos S.A. REGION Dão WINE COLOR White SOIL TYPE Granite

VINEYARDS Quinta da Lomba AVERAGE VINE AGE 60 to 100 years

GRAPE VARIETIES Bical, Encruzado, Malvasia and others VINES PER HA 3000 PRUNING METHOD Gobelet

ALTITUDE (M) 600 HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC in Barrique

FERMENTATION in granite tanks BOTTLED June 2017 AGEING 20 months in 228L barriques ALCOHOL (%) 12.5

PH 3.04 TOTAL ACIDITY (G/DM³) 6.98 FREE SO₂ AT BOTTLING (MG/DM³) 54 PRODUCTION 6000 bottles

ALLERGENS Sulfite 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".

SUITABLE FOR VEGANS & VEGETARIANS yes

BOTTLE



BOX



PALETTE

