



# Niepoort Conciso Branco 2016

With this third 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

2016 experienced a mild winter and a spring with very high rainfall and humidity which lasted through to summer. Despite the disease pressure that these weather conditions exert on the vines, the vines remained completely undamaged thanks to our biodynamic practices and the resulting increased resistance to disease.

As a result of the weather conditions and the delay in the vines' growth cycle, the harvest was somewhat delayed and only started on 12 September. However, the rain stayed away during the harvest period, which improved the concentration of the fruit.

The wine fermented in granite tanks under controlled temperatures, and was then transferred to older 500L barrels where it completed its malolactic fermentation and matured for 20 months, without bâtonnage.

## TASTING NOTES

The Conciso Branco 2016 displays a beautiful lemon-yellow hue. Its aromas are delicate and engaging, with spicy and subtle herbaceous notes, white fruit, aromatic herbs and an overall mineral character. The hints of oak are less pronounced than in the previous vintages. On the palate, it proves itself to be a white wine with grip and a pleasantly full body, beautifully counterbalanced by a distinct tension and assertive acidity. This is a wine which truly shows its full splendour after some time in the glass and which will pair perfectly with richer cuisine. 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, Malvasia and Encruzado VINES PER HA 3000

PRUNING METHOD Gobelet ALTITUDE (M) 600 HARVEST PERIOD September HARVEST METHOD Hand picked

MALOLACTIC In barrels FERMENTATION In granite tanks BOTTLED June 2018 AGEING 20 months in older 500L barrels

DRY EXTRACT (G/DM<sup>3</sup>) 18 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.7 ALCOHOL (%) 11.5 PH 3.09 TOTAL ACIDITY (G/DM<sup>3</sup>) 6.87

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.37 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 22 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 72 VOLUMIC MASS (G/CM<sup>3</sup>) 0.99

PRODUCTION 5900 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

