



Niepoort Conciso Branco 2017

With 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

The 2017 viticultural year experienced a dry winter, with much lower rainfall than the average in the past 30 years. A hot and dry spring followed, with heat waves which persisted to the beginning of summer. With the increase of average temperatures and the lack of rainfall, we have seen an advance of about 2 weeks in the vines' vegetative cycle, from budbreak to veraison. This situation carried on through summer, leading to an early start to a harvest that proved to be particularly intense and short. 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 2017 Conciso Branco displays a beautiful lemon colour. Its aromas appear austere, with a mineral undertone harmonising perfectly with the notes of white blossoms, honey and aromatic herbs. The wood is less noticeable than in previous vintages. This is a white wine with good body on the palate as well as beautiful acidity which balances out the unctuous character typical of the Encruzado and Malvasia Fina grape varieties. A complex wine such as this needs a little bit of time in the glass to fully open up, and will be an ideal pairing for richer dishes. The finish is very long, delicate and refreshing.

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 July 2019 AGEING 20 months in older 500L barrels

DRY EXTRACT (G/DM³) 17.2 RESIDUAL SUGAR (G/DM³) 0.7 ALCOHOL (%) 12.4 PH 3.19 TOTAL ACIDITY (G/DM³) 4.96

VOLATILE ACIDITY (G/DM³) 0.4 FREE SO₂ AT BOTTLING (MG/DM³) 27 TOTAL SO₂ (MG/DM³) 97 VOLUMIC MASS (G/CM³) 0.98

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

