



Niepoort Conciso Branco 2018

With this fifth 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

2018 posed us some challenges with its weather conditions during the first part of the year, leading to an inevitable reduction in yields obtained during harvest.

Despite a rainy start to the year, summer was hot and quite dry, which allowed the grapes to ripen nicely, therefore providing us with fruit of promising quality.

After preventatively treating the vines, we began the harvest with the white wine grapes on 3 September and concluded the harvest with the last reds on 10 October.

In spite of the aforementioned reduced yields, we obtained fruit of mostly remarkable quality, with the wines showing balanced acidity levels and slightly higher alcohol contents.

The wines produced at the Quinta da Lomba were fermented in granite tanks before undergoing malolactic fermentation and ageing for 20 months in used 228L barrels, without bâtonnage.

TASTING NOTES

The Conciso Branco 2018 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 and Malvasia VINES PER HA 3000

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

MALOLACTIC In granite tanks FERMENTATION In granite tanks BOTTLED April 2020 AGEING 20 months in 228L barriques

ALCOHOL (%) 12.5 PH 3.14 TOTAL ACIDITY (G/DM³) 6.75 VOLATILE ACIDITY (G/DM³) 0.4 TOTAL SO₂ (MG/DM³) 45

PRODUCTION 12 000 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

