



# Niepoort Conciso Branco 2019

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

The 2019 vintage was a very balanced year in the Dão. Much like in the Bairrada region, the incidence of disease was very low and there was almost no need to treat the vines. The dry and extremely hot conditions in the summer caused the grapes to ripen early: harvesting began on 28 August and ended on 29 September.

In our opinion, it was a good year, with balanced acidity and more colour intensity than usual. Fermentation occurred as expected, with slightly higher alcohol levels than in previous vintages, without however compromising the freshness and elegance of the wines in general.

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 2019 displays a beautiful lemon colour. Its oaky hints are balanced out by aromas of citrus, stone fruit and aromatic herbs. On the palate, it shows good structure and elegance, with an acidity that renders the wine lively and gives it a long and refreshing finish.

## 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 2022  
AGEING 20 months in 228L barriques DRY EXTRACT (G/DM<sup>3</sup>) 19.3 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.6 ALCOHOL (%) 12.1  
PH 3.09 TOTAL ACIDITY (G/DM<sup>3</sup>) 6.46 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.38 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 34  
TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 120 VOLUMIC MASS (G/CM<sup>3</sup>) 0.989 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 LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

