



Niepoort Conciso Branco 2020

With this 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 2020 vintage experienced a long, harsh winter with relatively high rainfall. An almost inexistent spring was followed by a mild summer with a few days of intense heat. These conditions made it quite difficult to control disease and ripeness in the grapes.

Once the fruit reached our desired level of ripeness, the harvest began, spanning from 25 August to 24 September. It was a challenging year, but one that gave us wines with beautiful acidity and excellent ageing potential.

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

Conciso Branco 2020 has a beautiful citric colour. The oaky notes are more subtle in comparison to the last vintage 2019. The nose reveals notes of honey, citrus, apricot and spices like vanilla bean. Its complexity is very well integrated with the oak. The palate is structured and elegant. The balanced acidity makes it is lively, long and fresh.

TECHNICAL INFORMATION

PRODUCER Niepoort 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 February 2023

AGEING 20 months in 228L barriques DRY EXTRACT (G/DM³) 20.6 RESIDUAL SUGAR (G/DM³) 1.4 ALCOHOL (%) 12 PH 3.15

TOTAL ACIDITY (G/DM³) 6.85 VOLATILE ACIDITY (G/DM³) 0.43 FREE SO₂ AT BOTTLING (MG/DM³) 32

TOTAL SO₂ (MG/DM³) 125 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 3100 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

