



Niepoort Conciso 2012

In September 2012, during two rainy days in the Douro Valley, which forced to stop the harvest, Dirk Niepoort went to the Dão region to see a very old, almost centenarian vineyard. This vineyard, facing east to the slopes of Serra da Estrela, carefully tended by an old farmer, was in the perfect moment to be harvested. An old vineyard in soil of granite, with mixed varieties was almost like love at first sight. After a healthy discussion, we were able to buy the grapes and harvest on that same day. With the help of our friend Álvaro de Castro, from Quinta da Pellada, the grapes were vinified in lagar (wine press). Conciso is our interpretation of a fine and elegant Dão, without heavy fruit, and that shows the full potential of an old vineyard.

VINIFICATION

The wine was vinified in lagar (wine press), with a long-lasting maceration, but practically with no extraction, and were used 50% of the stems. It fermented for 27 days, and then aged for 20 months in an old 2500L barrel at Quinta de Baixo. The wine was bottled without filtration or collage.

TASTING NOTES

Conciso 2012 is light in color with shades of violet. Shows a very fresh aroma with hints of spices and some floral. Deep and complex, with an intense mineral profile, feeling that comes from a cold region. The palate is harmonious, with a good balance acidity/alcohol. The tannins are fine and delicate, its middle concentration structure and the mineral freshness make this wine a very easy to drink one, but with a huge complexity. A light, elegant and very fresh wine, with a long aftertaste, based on mineral and wild berries notes. Far from the heavy and powerful wines, it was created a very delicate and fine wine, with plenty of life ahead.

TECHNICAL INFORMATION

PRODUCER	Niepoort Vinhos S.A.	REGION	Dão	WINE COLOR	Red	SOIL TYPE	Granite
AVERAGE VINE AGE	80 and over 100 years	GRAPE VARIETIES	Red: Baga (40%), Jaen (30%), others (30%)				
VINES PER HA	4500	PRUNING METHOD	Gobelet and others	ALTITUDE (M)	600		
HARVEST PERIOD	16 September 2012	HARVEST METHOD	Hand picked	MALOLACTIC	Barrel		
FERMENTATION	Lagar (wine press) with 50% of stem	BOTTLED	June 2014				
AGEING	20 months in a 2500L old barrel	RESIDUAL SUGAR (G/DM ³)	0.7	ALCOHOL (%)	12.5	PH	3.53
TOTAL ACIDITY (G/DM ³)	5.36	VOLATILE ACIDITY (G/DM ³)	0.62	FREE SO ₂ AT BOTTLING (MG/DM ³)	13		
TOTAL SO ₂ (MG/DM ³)	25	VOLUMIC MASS (G/CM ³)	0.9912	PRODUCTION	3,300 bottles		
FOOD SUGGESTIONS	Traditional dishes, game dishes, duck rice.	LAST UPDATED	2023-05-05				

