



Niepoort Conciso 2013

Conciso is our interpretation of a fine and elegant DÃO, a wine that shows the full potential and character of a very old vineyard. This centenarian vineyard, planted in granite soil and facing east on the slopes of Serra da Estrela, has mixed varieties where Baga and Jaen are predominant.

VINIFICATION

2013 was a wet year, with rain during the winter and spring. As a result, the budburst occurred fifteen days later than the previous year and the whole growing cycle was delayed. The summer was not as hot as usual and the nights were quite cold in the last two weeks of August.

The wine was vinified in lagar, with 50% of stems and subject to a long maceration, but with practically no extraction. It fermented for 27 days, and aged for 20 months in an old 250L barrel at Quinta de Baixo. The wine was bottled without any fining or filtration.

TASTING NOTES

Conciso 2013 is light in colour with violet shades. Shows a very fresh mineral aroma, with good reduction and spices notes. It has a fine and very complex aroma. With medium concentration, it is appellative in the mouth with fresh fruit and silky tannins. A light, elegant and very fresh wine, with mineral notes and wild berries, in a long, deep and very delicate finish.

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 ALTITUDE (M) 600 HARVEST PERIOD September 2013

HARVEST METHOD Hand picked MALOLACTIC Barrel FERMENTATION Lagar (wine press) with 50% of stem

BOTTLED June 2015 AGEING 20 months in a 250L old barrel DRY EXTRACT (G/DM³) 24.5

RESIDUAL SUGAR (G/DM³) 0.5 ALCOHOL (%) 12.5 PH 3.48 TOTAL ACIDITY (G/DM³) 5.64

VOLATILE ACIDITY (G/DM³) 0.73 FREE SO₂ AT BOTTLING (MG/DM³) 14 TOTAL SO₂ (MG/DM³) 46

VOLUMIC MASS (G/CM³) 1 PRODUCTION 6.100 bottles

FOOD SUGGESTIONS Traditional dishes, game dishes, duck rice. LAST UPDATED 2023-05-05

