



Niepoort Conciso 2015

Conciso is our interpretation of a fine and elegant Dão wine which shows off the potential and the character of a very old vineyard. This East-facing century-old vineyard grows on the slopes of the Serra da Estrela, in granitic soils planted with several varieties, predominantly with Baga and Jaen.

VINIFICATION

In 2015 the Dão region experienced a much drier winter compared to the previous year, but the rainfall at the beginning of spring replenished the soil's water reserves, which supported the vines during the dry months of spring and summer. Since 2015 was an early vintage, véraison began in July, and harvesting started a week earlier than in the previous year. It was a short harvest which occurred under ideal weather conditions and ended on 19 September.

The wine fermented in lagares, with 50% of stems and a long maceration period, but without excessive extraction. It fermented for 25 days and aged for 20 months in a large 2500L wooden barrel before being bottled unfiltered and unfined.

TASTING NOTES

The 2015 Conciso displays a light colour, with violet hues. A vintage like 2015 offers a very expressive aromatic profile with plenty of fruit and complexity. Its fresh aromas are distinctly mineral, with fruits of the forest, flowers and spice (pepper and clove). With some time and air, the wine opens up even further and gains finesse and precision, making decanting a must in this case. The palate is of medium intensity and entices with its fresh fruit character and silky tannins. This is a wine with presence, elegance and great freshness – a pure representation of the Dão appellation, with beautiful acidity and balance. The finish is long, layered and delicate. This red is best enjoyed in a Burgundy-style wine glass.

TECHNICAL INFORMATION

PRODUCER Niepoort Vinhos S.A. REGION Dão WINE COLOR Red SOIL TYPE Granite

AVERAGE VINE AGE 80 and more than 100 years GRAPE VARIETIES Red: Baga (40%), Jaen (30%), others (30%)

VINES PER HA 4500 vines PRUNING METHOD Gobelet ALTITUDE (M) 600m above sea level HARVEST PERIOD September 2015

HARVEST METHOD Hand-picking MALOLACTIC In a large wooden barrel FERMENTATION In lagares with 50% whole-bunch

BOTTLED June 2017 AGEING 20 months in an old 2500L barrel DRY EXTRACT (G/DM³) 24.5 RESIDUAL SUGAR (G/DM³) 0.6

ALCOHOL (%) 12 PH 3.8 TOTAL ACIDITY (G/DM³) 4.8 VOLATILE ACIDITY (G/DM³) 0.64 FREE SO₂ AT BOTTLING (MG/DM³) 35

TOTAL SO₂ (MG/DM³) 72 VOLUMIC MASS (G/CM³) 0.99 ALLERGENS Sulfitos

FOOD SUGGESTIONS Traditional Portuguese dishes such as feijoada pork and bean stew, stewed rabbit, venison or the Portuguese duck and rice dish known as arroz de pato.

LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

