



Niepoort Conciso 2016

The 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 Baga and Jaen.

VINIFICATION

2016 experienced a mild winter and a spring with very high rainfall and humidity which lasted through to the beginning of summer. Despite the disease pressure that these weather conditions exert on the vines, the vines remained completely undamaged thanks to our biodynamic practices and the resulting increased resistance to disease.

Due to the weather conditions and the delay in the vines' growth cycle and maturation process, the harvest was somewhat delayed and only started on 12 September. However, the rain stayed away during the harvest period, which improved the concentration and health of the fruit.

The wine fermented in lagares, with 20% whole bunches and a long maceration period, but without excessive extraction.

This year gave us optimal acid levels and alcohol contents between 11.5% and 12.5%, which allowed us to craft an elegant wine which, after alcoholic fermentation, spent around 20 months ageing in barriques and in an old 2500L wooden vat in the Quinta da Lomba.

The wine was bottled completely unfiltered.

TASTING NOTES

The 2016 Conciso displays a light colour, with violet hues. A very intense and complex aromatic profile delights the nose with freshness, minerality and fruits of the forest mingling with pepper and clove. With some time and air, the wine opens up even further, which is why we would also suggest decanting the wine in advance. The palate entices with its multiple layers of fresh fruit 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.

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 Baga e Jaen VINES PER HA 4500 vines
PRUNING METHOD Gobelet ALTITUDE (M) 600 HARVEST PERIOD September HARVEST METHOD Hand Picking
MALOLACTIC In a large 2500L wooden vat FERMENTATION In lagares, with 20% whole bunches BOTTLED June 2018
AGEING 20 months in an old 2500L wooden vat DRY EXTRACT (G/DM³) 24.2 RESIDUAL SUGAR (G/DM³) 0.4 ALCOHOL (%) 12
PH 3.84 TOTAL ACIDITY (G/DM³) 4.85 VOLATILE ACIDITY (G/DM³) 0.73 FREE SO₂ AT BOTTLING (MG/DM³) 16
TOTAL SO₂ (MG/DM³) 33 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 8750 Bottles ALLERGENS Sulphites
FOOD SUGGESTIONS Traditional Portuguese cuisine, venison and "arroz de pato" duck rice. LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

