



Niepoort Conciso 2017

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

The 2017 viticultural year experienced a dry winter, with much lower rainfall than the average in the past 30 years. A hot and dry spring followed, with heat waves which persisted to the beginning of summer. With the increase of average temperatures and the lack of rainfall, we have seen an advance of about 2 weeks in the vines' vegetative cycle, from budbreak to veraison.

This situation carried on through summer, leading to an early start to a harvest that proved to be particularly intense and short.

The wine fermented in lagares, with 20% whole bunches and a long maceration period, but without excessive extraction. 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 Conciso tinto 2017 delights the eye with a more intense ruby red hue than usual.

Its bouquet is fresh overall but also brings some beautifully ripe fruity aromas to the foreground. The palate offers excellent concentration without compromising its refreshing fruitiness, light tannins and excellent acidity – balance and harmony are truly evident here. A long, layered finish makes this wine an absolute drinking pleasure!

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 and Jaen VINES PER HA 4500
PRUNING METHOD Gobelet ALTITUDE (M) 600 HARVEST PERIOD September HARVEST METHOD Hand picked
MALOLACTIC In a large wooden vat/ Barriques FERMENTATION In lagares BOTTLED July 2019
AGEING 20 months in an old large wooden vat and barriques DRY EXTRACT (G/DM³) 27.1 RESIDUAL SUGAR (G/DM³) 0.6
ALCOHOL (%) 12.6 PH 3.71 TOTAL ACIDITY (G/DM³) 4.83 VOLATILE ACIDITY (G/DM³) 0.63
FREE SO₂ AT BOTTLING (MG/DM³) 33 TOTAL SO₂ (MG/DM³) 96 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 9600 bottles
ALLERGENS Sulfito FOOD SUGGESTIONS Traditional Portuguese cuisine, venison and "arroz de pato" duck rice.
SUITABLE FOR VEGANS & VEGETARIANS yes LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

