



## Niepoort Conciso 2019

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 2019 vintage was a very balanced year in the Dão. Much like in the Bairrada region, the incidence of disease was very low and there was almost no need to treat the vines. The dry and extremely hot conditions in the summer caused the grapes to ripen early: harvesting began on 28 August and ended on 29 September.

In our opinion, it was a good year, with balanced acidity and more colour intensity than usual. Fermentation occurred as expected, with slightly higher alcohol levels than in previous vintages, without however compromising the freshness and elegance of the wines in general.

The wines produced at Quinta da Lomba ferment in granite lagars and mature in used wooden barrels.

### TASTING NOTES

This vintage, the wine's colour is brighter and paler than previously.

The nose presents delicate hints of raspberry and red fruits as well as floral notes and touches of aromatic herbs.

Aromas of tobacco and balsamic notes complete this wine's somewhat rustic profile.

The palate is delicate and complex, with a truly elegant structure and gentle tannins. The region's characteristic acidity comes through in the length and balance of the finish.

### 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 April 2022

AGEING 20 months in an old large wooden vat and barriques DRY EXTRACT (G/DM<sup>3</sup>) 21.9 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.6

ALCOHOL (%) 11.3 PH 3.7 TOTAL ACIDITY (G/DM<sup>3</sup>) 4.45 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.4

FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 15 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 43 VOLUMIC MASS (G/CM<sup>3</sup>) 0.992 PRODUCTION 5900 Bottles

ALLERGENS Sulphite 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

