



## Niepoort Dão Rótulo Touriga Nacional 2016

The Dão Rótulo Touriga Nacional is a single-variety wine produced from one of Portugal's most renowned grapes. We know the Dão region's characteristics well, therefore we have tried to tame the exuberance and intensity of this variety by putting emphasis on acidity, crispness and low alcohols. Unwooded, unadulterated and linear, this wine makes a good food partner.

### 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 stainless steel tanks, with a long maceration period but no excessive extraction.

### TASTING NOTES

The wine boasts a beautiful ruby hue of medium intensity. Delicate aromas with subtle hints of violets and expressive fruits of the forest define the nose without hiding its vinous character. The palate is medium-bodied and elegant, with fine tannins and a good mineral undercurrent. A beautiful acidity balances out the fruity notes. The wine culminates in a refreshing and lightly balsamic finish with great length. Its character and youth require a serving temperature of around 15°C.

### TECHNICAL INFORMATION

PRODUCER Quinta de Baixo REGION Dão SOIL TYPE Granite AVERAGE VINE AGE 30 to 80 years

GRAPE VARIETIES Touriga Nacional VINES PER HA 4500 PRUNING METHOD Gobelet ALT. FROM SEA LEVEL 600m

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC In stainless steel tanks

FERMENTATION In stainless steel tanks BOTTLED April and September 2018 AGEING 20 months in stainless steel tanks

DRY EXTRACT (G/DM<sup>3</sup>) 30 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.9 ALCOHOL (%) 13.2 PH 3.88 TOTAL ACIDITY (G/DM<sup>3</sup>) 4.98

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.54 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 40 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 92

VOLUMIC MASS (G/CM<sup>3</sup>) 0.99 PRODUCTION 65000 Bottles ALLERGENS Sulfite

FOOD SUGGESTIONS Traditional Portuguese cuisine such as stewed veal, duck rice, oven-baked cod and traditional Portuguese cured sausages.

SUITABLE FOR VEGANS yes

BOTTLE

BOX

PALETTE

