



Niepoort Espumante OLO 2013

We believe that the Vinho Verde region holds great potential for the production of sparkling wines – not only thanks to the type of soil and climate but also due to the characteristics of the grape varieties. This wine is a result of a little experiment conducted in 2012 when we decided to set aside a share of the OLO and not bottle it. We kept this quantity in a small tank and bottled it the following January in order to produce a sparkling wine according to the traditional Champagne method. The result was very promising and we therefore repeated the experiment the following year. That is how the Espumante OLO 2013 was created.

VINIFICATION

The grapes which make up this wine (from the varieties Avesso, Arinto, Trajadura and Alvarinho) were pressed very slowly before being left to ferment in stainless steel tanks for 4 months. After the wine settled and clarified naturally over the course of several months, a second fermentation took place in bottle, in accordance with the traditional method. The Espumante OLO matured on its fine lees for 30 months and was eventually riddled and disgorged at the end of 2016.

TASTING NOTES

With its lemon hue and fine, persistent bubbles, this is a very expressive wine, showing fresh, fruity notes and a subtle floral character. On the palate, the wine is elegant and delicate, showing its youth, fine mousse and beautiful balance. The wine's acidity ensures a long and refreshing finish. This wine makes for an ideal aperitif, but also offers enough body to pair very nicely with shellfish.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Minho SOIL TYPE Granite

VINEYARDS Cordão de Royat GRAPE VARIETIES Arinto, Avesso, Trajadura and Alvarinho

PRUNING METHOD Cordon de Royat HARVEST PERIOD September HARVEST METHOD Manual

FERMENTATION In stainless steel tanks BOTTLED November 2016

AGEING 4 months in stainless steel and 30 months in bottle ALCOHOL (%) 12

FOOD SUGGESTIONS All types of starters, salads and mussels.

