



Niepoort Gonçalves Faria Branco 2013

António Maia Ferreira Faria was a mythical producer from Bairrada in the 1990s. Wines like Tonel 5 1990 or Reserva 1991 will always be remembered in Bairrada's history. Dirk Niepoort (who once was the distributor of these wines) considers a huge privilege being able to work these magnificent vines. We will try, year after year, to produce timeless, deep wines with character, honouring the late António Maia Ferreira Faria and his son João Pedro, currently responsible for the work in the vineyards.

VINIFICATION

2013 was a wet year, with rain during the winter and spring. As a result, the budburst occurred two weeks later than the previous year and the whole growing cycle was delayed. The summer was not as hot as usual and the nights were very cold in the last two weeks of August.

The harvest began in late August in the oldest vines. The ripening was balanced, with the grapes showing a good sugar level and a relatively high content of malic acid, resulting in a total acidity higher than the previous year. Gonçalo Faria white 2013 comes from several parcels of old and young vines. It was vinified in stainless steel vats, where it fermented for 3 weeks and ended the fermentation in 1000L used Fuders. The malolactic occurred in the same Fuders, where the wine aged for 18 months. It was bottled without filtration.

TASTING NOTES

Gonçalves Faria white 2013 shows a very fine mineral aroma, austere, full of fresh lemon notes in harmony with a slight smoky character. With a good volume in the mouth and very structured, has a good presence on the palate. The high acidity balances the whole, in a very fine and refreshing profile. Lengthy finish, markedly mineral. It will evolve very well in bottle.

TECHNICAL INFORMATION

PRODUCER Quinta de Baixo (Vinhos) S.A REGION Bairrada WINE COLOR White AVERAGE VINE AGE 80 years

GRAPE VARIETIES Bical and Maria Gomes VINES PER HA 2500 PRUNING METHOD Guyot

ALTITUDE (M) At sea level HARVEST PERIOD Late August HARVEST METHOD Hand picked

MALOLACTIC Fuders 1000L FERMENTATION in 1000L Fuders BOTTLED June 2015

AGEING 18 months in 1000L Fuders RESIDUAL SUGAR (G/DM³) 1.6 ALCOHOL (%) 10.5

TOTAL ACIDITY (G/DM³) 6.41 VOLATILE ACIDITY (G/DM³) 0.52 TOTAL SO₂ (MG/DM³) 82

VOLUMIC MASS (G/CM³) 0.9913 PRODUCTION 2.000 Bottles

FOOD SUGGESTIONS Seafood, stewed fish dishes (fish stew), as well as white meat.
Soft cheeses like "Serra da Estrela".

SUITABLE FOR VEGANS & VEGETARIANS yes LAST UPDATED 2023-05-05

