



Niepoort Gonçalves Faria Branco 2014

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

As in 2013, the winter in Bairrada was severe, long and with heavy rainfall. An almost non-existing spring and a summer with temperatures around 30°C, made difficult the disease control and the ripening.

Ripening control began in mid-August, tasting and checking the grapes. The harvest of the whites began on the 28th August in excellent weather conditions, and finished on the 10th September. The fruit for the Gonçalves Faria Branco 2014 is sourced from various blocks of old and younger vines. It was fermented in stainless steel for 3 weeks and completed fermentation in old 1000L foudres. Malolactic fermentation took place in these same foudres where it matured for 18 months before being bottled unfiltered.

TASTING NOTES

The Gonçalves Faria Branco 2014 shows very elegant mineral aromas which are still a bit restrained but full of mouth-wateringly fresh notes of lime balanced out by hints of smokiness. The pronounced acidity in conjunction with a pleasant roundness and good structure make for a wonderfully expressive palate. The aromatic profile is elegant and refreshing, leading to a long and distinctly mineral finish. This is a wine which will age very well in the cellar.

TECHNICAL INFORMATION

PRODUCER Quinta de Baixo (Vinhos) S.A REGION Bairrada WINE COLOR White SOIL TYPE Calcareous clay
 AVERAGE VINE AGE 80 years GRAPE VARIETIES Bical and Maria Gomes VINES PER HA 2500 vines PRUNING METHOD Guyot
 ALTITUDE (M) At sea level HARVEST PERIOD August HARVEST METHOD Hand Picked MALOLACTIC In 1000L foudres
 FERMENTATION In 1000L foudres BOTTLED June 2016 AGEING 18 months in 1000L foudres RESIDUAL SUGAR (G/DM³) 3.8
 ALCOHOL (%) 11.8 TOTAL ACIDITY (G/DM³) 5.84 VOLATILE ACIDITY (G/DM³) 0.46 TOTAL SO₂ (MG/DM³) 97
 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 1832 Bottles ALLERGENS Sulfite
 FOOD SUGGESTIONS Seafood, stewed fish (such as the Portuguese caldeirada), white meats. Soft cheeses such as Serra da Estrela cheese.
 SUITABLE FOR VEGANS & VEGETARIANS yes LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

