



Niepoort Gonçalves Faria Branco 2015

António Maria Gonçalves Faria was one of the most iconic Bairrada producers of the 90s. Wines such as the Tonel 5 1990 or the Reserva 1991 will forever remain engraved in Bairrada's wine history. It is a great privilege for Dirk Niepoort, who used to distribute these wines, to work with these magnificent vineyards. Year after year, we aim to produce timeless wines with depth and character which pay homage to the late António Maria Gonçalves Faria and his son João Pedro who is now in charge of the work in these vineyards.

VINIFICATION

2015 experienced a dry and mild winter, with high precipitation recorded during the months of April and May, which required us to intervene rigorously in the vineyards.

The following months gave us high temperatures and allowed the grapes to ripen evenly.

We began checking the grapes for ripeness beginning August and because the fruit seemed to be at a sufficiently advanced stage of ripeness, we then decided to begin harvesting earlier this year, on 25 August.

The fruit for the Gonçalves Faria Branco 2015 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 2015 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

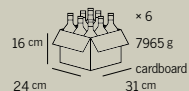
PRODUCER	Quinta de Baixo (Vinhos) S.A	REGION	Bairrada	SOIL TYPE	Calcareous clay	AVERAGE VINE AGE	80 years		
GRAPE VARIETIES	Bical and Maria Gomes	VINES PER HA	2500 vines	PRUNING METHOD	Guyot	ALT. FROM SEA LEVEL	At sea level		
HARVEST PERIOD	August	HARVEST METHOD	Hand Picked	MALOLACTIC	In 1000L foudres	FERMENTATION	In 1000L foudres		
BOTTLED	Junho 2017	AGEING	18 months in 1000L foudres	DRY EXTRACT (G/DM ³)	22.2	RESIDUAL SUGAR (G/DM ³)	0.3		
ALCOHOL (%)	12	PH	3.2	TOTAL ACIDITY (G/DM ³)	6.24	VOLATILE ACIDITY (G/DM ³)	0.61	TOTAL SO ₂ (MG/DM ³)	90
VOLUMIC MASS (G/CM ³)	0.99	PRODUCTION	2000 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 yes

BOTTLE



BOX



PALETTE

