



Niepoort Gonçalves Faria Branco 2015

António Maia Ferreira 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 Maia Ferreira 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 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 2017 AGEING 18 months in 1000L foudres DRY EXTRACT (G/DM³) 22.2
 RESIDUAL SUGAR (G/DM³) 0.3 ALCOHOL (%) 12 PH 3.2 TOTAL ACIDITY (G/DM³) 6.24 VOLATILE ACIDITY (G/DM³) 0.61
 TOTAL SO₂ (MG/DM³) 90 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 2000 bottles ALLERGENS Sulfito
 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

