



# Niepoort Gonçalves Faria Branco 2016

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

In the Bairrada region, the growing year experienced a mild and relatively dry winter, followed by a spring with high rainfall. The rains during the months of April and May forced us to closely monitor the vineyards and intervene more intensely in the vineyards. The high temperatures of the following months allowed the grapes to ripen evenly.

We began testing for ripeness in the first days of August, and discovered that there was a delay in berry maturation, which would lead to a later harvest. The harvest, which began on 6 September, occurred approximately one week later compared to the previous year.

We finished harvesting on 28 September. Yields were down by around 30% - 35%. Despite these difficult conditions, the fruit maintained an excellent level of quality.

Overall, 2016 was a good year, with optimal acidity levels and alcohols between 11,5% and 12,5% vol. As a result, we were able to produce fine and elegant wines with slightly deeper colours and outstanding potential. Ageing took place in large fuders and wooden barrels.

## TASTING NOTES

The Gonçalves Faria Branco 2016 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 March 2018 AGEING 18 months in 1000L foudres RESIDUAL SUGAR (G/DM<sup>3</sup>) 3,8  
 ALCOHOL (%) 12 TOTAL ACIDITY (G/DM<sup>3</sup>) 5,84 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0,46 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 97  
 VOLUMIC MASS (G/CM<sup>3</sup>) 0,99 PRODUCTION 1989 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

