



## Niepoort Gonçalves Faria Branco 2017

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

Winter 2016/2017 in Bairrada was very dry. Spring saw some precipitation at the end of April and beginning May, but a very dry Summer followed. The low levels of humidity reduced the risk of disease to practically zero and therefore also eliminated the need for vine treatments. Due to the extremely hot and dry conditions, the fruit ripened very quickly. Harvesting began 3 weeks earlier than in the previous year, beginning on 17 August and ending on 19 September.

It was a good vintage, with the wines showing higher alcohol contents than in the previous year, but with very balanced acidity.

The fruit for the Gonçalves Faria Branco 2017 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 19 months.

### TASTING NOTES

We are only releasing the Gonçalves Faria branco 2017 five years later, specifically because we wish to highlight its Riesling-like bouquet: austere, with aromas of dried fruit, smoky notes as well as citrus and apricot elements. Superbly integrated oak and bottle ageing makes this a serious, rich, and structured white wine. Its pronounced acidity rounds off this deeply sophisticated wine, culminating in a lingering, almost piquant finish.

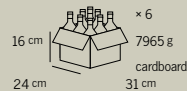
### TECHNICAL INFORMATION

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	19 meses Fuders 1000L	BOTTLED	July 2019	AGEING	19 months in Fuders 1000 L	RESIDUAL SUGAR (G/DM <sup>3</sup> )	1.5
ALCOHOL (%)	12.2	TOTAL ACIDITY (G/DM <sup>3</sup> )	6.1	VOLATILE ACIDITY (G/DM <sup>3</sup> )	0.53	TOTAL SO <sub>2</sub> (MG/DM <sup>3</sup> )	92
PRODUCTION	1786 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

