



Niepoort Gonçaves Faria 2013

António Maria Gonçalves Faria was one of the mythical producers 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 it a huge privilege for him being able to work these magnificent vines. We will try, year after year, to honor the late António Maria Gonçalves Faria and his son João Pedro, currently responsible for the work in the vineyards, producing timeless, deep wines with lots of character.

VINIFICATION

2013 was a wet year, with rain during the winter and spring. As a result, the budburst occurred two weeks later than the previous year and the whole growing cycle was delayed. The summer was not as hot as usual and the nights were very cold in the last two weeks of August.

The harvest began in late September in old vines. The ripening was very balanced, with a good sugar content in grapes and a relatively high content of malic acid, having given good pHs to the wine, resulting in a total acidity higher than in the previous year. The red wines are balanced and with good freshness. The Gonçalo Faria red 2013 comes from several parcels of old vines. It was vinified in open lagar (wine press), where fermented for 4 weeks and ended the fermentation in vat. The malolactic occurred in 2500L used vat, where the wine aged for 20 months. It was bottled without filtration.

TASTING NOTES

With a beautiful violet colour of light concentration, the aroma is very fine, deep and complex. Wild berries notes in harmony with an intense mineral profile, where the chalk notes stand out in the glass. Although very young, its harmony is impressive, with silky tannins involved in fresh fruit notes. Huge structure and power, the whole set is delicate, elegant and very fine, thanks to the freshness of fruit and excellent acidity. Refreshing finish, almost salty and very focused on the limestone terroir. A perfect wine to drink while young and feel all its harmony, but that will age with greatness.

TECHNICAL INFORMATION

PRODUCER Quinta de Baixo (Vinhos) S.A. REGION Bairrada SOIL TYPE Calcareous-clay
AVERAGE VINE AGE 70 years old GRAPE VARIETIES Baga VINES PER HA 2500 PRUNING METHOD Guyot
ALT. FROM SEA LEVEL At sea level HARVEST PERIOD End of September HARVEST METHOD Hand picked
MALOLACTIC Vat FERMENTATION Lagar/Oval cask BOTTLED June 2015 AGEING 20 months in vat
RESIDUAL SUGAR (G/DM³) 1.2 ALCOHOL (%) 11 TOTAL ACIDITY (G/DM³) 5.44 VOLATILE ACIDITY (G/DM³) 0.76
TOTAL SO₂ (MG/DM³) 44 PRODUCTION 3,300 bottles / 0.75L ALLERGENS Sulfitos
FOOD SUGGESTIONS Dishes with some fat (codfish, octopus, black pork) and goes very well with seafood rice.

