



Niepoort Gonçalves Faria 2014

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

The Bairrada region experienced a long and harsh winter, with high levels of precipitation, much like in 2013. Spring was practically non-existent whereas summer arrived with temperatures around 30°C, which made it challenging to keep control over the grapes' health and ripeness.

We began checking the grapes for ripeness mid-August and started harvesting beginning September.

Gonçalves Faria was fermented in open lagares for 4 weeks before completing its fermentation process in large, used 2500L vats. In these same vats, the wine went through malolactic fermentation and a maturation period of 20 months before it was bottled unfiltered.

TASTING NOTES

A crystal-clear ruby appearance accompanies the wine's incredibly fine and deep aromas. Notes of fruits of the forest complement the intense mineral-driven profile which is so characteristic of the Baga grape variety, with chalky notes expressing the vines' terroir.

Despite its youth, the wine impresses with balance, rounded and elegant tannins embedded in a fresh fruitiness. It harbours tremendous structure and power, possessing at the same time a delicate, elegant touch thanks to its refreshing fruit-driven character and excellent acidity. A refreshing and saline finish draws the focus to its calcareous provenance. This is a perfect wine to enjoy for its youthful balance but its excellent ageing potential will also reward the more patient wine drinkers.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Bairrada SOIL TYPE Calcareous-clay AVERAGE VINE AGE More than 70 years

GRAPE VARIETIES Baga VINES PER HA 2500 PRUNING METHOD Guyot ALT. FROM SEA LEVEL At sea level

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC In a large wooden barrel FERMENTATION In Lagar

BOTTLED Junho 2016 AGEING 20 months in a large wooden barrel RESIDUAL SUGAR (G/DM³) 1.7 ALCOHOL (%) 10.8

TOTAL ACIDITY (G/DM³) 5.18 VOLATILE ACIDITY (G/DM³) 0.7 TOTAL SO₂ (MG/DM³) 43 VOLUMIC MASS (G/CM³) 0.992

PRODUCTION 3320 Garrafas ALLERGENS Sulfitos

FOOD SUGGESTIONS Dishes with some fat (codfish, octopus, black pork) and goes very well with seafood rice.

SUITABLE FOR VEGANS no

BOTTLE



BOX



PALETTE

