



## Niepoort Gonçalves Faria 2014

António Maia Ferreira 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 Maia Ferreira 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

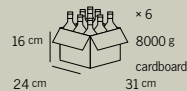
PRODUCER	Niepoort (Vinhos) S.A	REGION	Bairrada	WINE COLOR	Red	SOIL TYPE	Calcareous-clay
AVERAGE VINE AGE	More than 70 years	GRAPE VARIETIES	Baga	VINES PER HA	2500	PRUNING METHOD	Guyot
ALTITUDE (M)	At sea level	HARVEST PERIOD	September	HARVEST METHOD	Hand picked	MALOLACTIC	In a large wooden barrel
FERMENTATION	In Lagar	BOTTLED	Junho 2016	AGEING	20 months in a large wooden barrel	RESIDUAL SUGAR (G/DM <sup>3</sup> )	1.7
ALCOHOL (%)	10.8	TOTAL ACIDITY (G/DM <sup>3</sup> )	5.18	VOLATILE ACIDITY (G/DM <sup>3</sup> )	0.7	TOTAL SO <sub>2</sub> (MG/DM <sup>3</sup> )	43
VOLUMIC MASS (G/CM <sup>3</sup> )	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 & VEGETARIANS no LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

