



Niepoort Gonçaves Faria 2015

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

2015 was a wet year, with rainfall in winter and spring. As a result, budburst occurred 15 days later than the previous year and the growth cycle was delayed. Summer was not as hot as usual, and the nights were relatively cool in the last 2 weeks of August.

The harvest began mid-September, in the old vineyards whose vines showed very even ripeness, with high sugar levels and relatively high malic acid levels in the fruit, which resulted in favourable pH levels and a higher total acidity than in the previous vintage. The wine 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

Light purple in appearance, the wine's aromatic profile offers plenty of elegance, depth and complexity.

As is typical for the Baga grape variety, aromas of fruits of the forest complement an intense minerality, mingling with hints of chalk reminiscent of the vineyards' terroir.

Despite its youth, the wine already shows impressive balance and fine tannins harmonising with its notes of fresh fruit. In combination with an incredible structure and power, the vibrant fruit and excellent acidity create a delicate, elegant and exceptionally fine wine overall. The finish is refreshing, saline and clearly expresses the wine's calcareous terroir. This wine will drink beautifully when young, showing off its harmony, but it also promises great ageing potential.

TECHNICAL INFORMATION

PRODUCER Quinta de Baixo (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 June 2017 AGEING 20 months in a large wooden barrel DRY EXTRACT (G/DM³) 21 RESIDUAL SUGAR (G/DM³) 1.5

ALCOHOL (%) 11.5 PH 3.58 TOTAL ACIDITY (G/DM³) 5.3 VOLATILE ACIDITY (G/DM³) 0.67 TOTAL SO₂ (MG/DM³) 66

VOLUMIC MASS (G/CM³) 0.991 PRODUCTION 3300 Bottles ALLERGENS Sulfite

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

SUITABLE FOR VEGANS no

BOTTLE



BOX



PALETTE

