

Niepoort Gonçaves Faria 2016

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

Winter in Bairrada was long, harsh and very wet, much like in 2013. A practically non-existent spring and a summer with temperatures around 30°C made it challenging to control diseases and ripening.

Mid-August we began checking the grapes' maturity and health. Harvest began beginning September.

Gonçaves 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

The colour is a pale red with violet tones and light concentration.

The wine's complex nose showcases the profile of old Baga vines anchored in calcareous clay soils. Notes of wild berries and spice, minty hints and floral nuances mingle with aromas suggestive of bottle age which lends it further complexity.

The palate is delicate, elegant and incredibly fine thanks to its freshness of fruit and outstanding acidity.

The finish lingers, ending on an almost piquant note. This is a wine that eschews clichés and displays a fresh and sophisticated Bairrada profile.

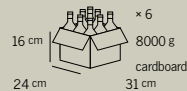
TECHNICAL INFORMATION

PRODUCER	Quinta de Baixo (vinhos) S.A	REGION	Bairrada	WINE COLOR	Red	SOIL TYPE	Calcareous-clay
AVERAGE VINE AGE	70 years old	GRAPE VARIETIES	Baga	VINES PER HA	2500	PRUNING METHOD	Guyot
ALTITUDE (M)	At sea level	HARVEST PERIOD	End of September	HARVEST METHOD	Hand picked	MALOLACTIC	In Vat
FERMENTATION	Lagar/Oval cask	BOTTLED	July 2018	AGEING	20 months in vat	RESIDUAL SUGAR (G/DM ³)	1.5
ALCOHOL (%)	11.1	TOTAL ACIDITY (G/DM ³)	4.86	VOLATILE ACIDITY (G/DM ³)	0.74	TOTAL SO ₂ (MG/DM ³)	84
VOLUMIC MASS (G/CM ³)	0.992	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 & VEGETARIANS	yes	LAST UPDATED	2023-05-05				

BOTTLE



BOX



PALLET

