



Niepoort Moscatel Dócil 2011

Moscatel Dócil is yet another experience of the Niepoort projects. One of the world's great grape varieties, in one of the world's great regions. We aspired to produce a light, fresh and young wine, based on the acidity and aromatic expression of the variety. 3500 bottles were bottled in this second edition.

VINIFICATION

Flowering was very early in 2011 and the entire vegetative cycle occurred ahead of time, with the harvest starting earlier than ever before. However, ripening on the vine sown at a higher altitude was slower and in the end all the wines presented good amounts of malic acid, which greatly contributed to the freshness of the white wines.

Following refrigerated transport and careful selection, the grapes were channeled by gravity to the lagar, where skin maceration took place. During this first stage, contact between the skins and the must was essential to privilege the fine and delicate aromas of the variety.

Alcoholic fermentation took place in stainless steel isothermal vats with fine lees at a low temperature. Alcoholic fermentation did not come to an end, allowing some sugar to be retained.

TASTING NOTES

With a pale, crystalline yellow colour, almost transparent, Moscatel Dócil 2011 has a very floral nose mixed with tropical fruit notes. On the palate, is fresh, elegant, very light and delicate. Its fruity taste is of particular note, where the sweetness enriches the overall balance. It has a long finish. A wine with great ageing potential.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) SA REGION Douro WINE COLOR White SOIL TYPE Schist

GRAPE VARIETIES Muscat VINES PER HA 4500 PRUNING METHOD Royat HARVEST PERIOD 8 September

HARVEST METHOD Hand picked FERMENTATION Stainless steel BOTTLED April 2012

AGEING Stainless steel RESIDUAL SUGAR (G/DM³) 58 ALCOHOL (%) 8 PH 3.15 TOTAL ACIDITY (G/DM³) 5.8

VOLATILE ACIDITY (G/DM³) 0.25 FREE SO₂ AT BOTTLING (MG/DM³) 46 PRODUCTION 3,500 bottles

FOOD SUGGESTIONS As an aperitif. Dishes with inspiration on Asian cuisine, such as tempura or curry. Vegetarian dishes. Tropical fruit desserts. At the end of the meal.

LAST UPDATED 2023-05-05

