



## Niepoort Moscatel Dócil 2013

Moscatel Dócil (Ron Ron) is 100% from the Moscatel Galego variety. A variety with an identity of its own, characterised by its floral and citric aromas. We aspired to produce a light, fresh and young wine, based on the acidity and aromatic expression of the variety. Just like the cat, the wine is docile but with an unique and very distinctive personality.

### VINIFICATION

The 2013 harvest began on 19 August, earlier than usual, in order to maintain the high levels of acidity and avoid high degrees of alcohol. It was a more productive year, around 25% better than the previous. The decision to start harvesting earlier turned out to be the right one, since the main vineyards had already been harvested before it started raining heavily on the 27th September.

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, balancing the high acidity.

### TASTING NOTES

With a slightly crystal yellow colour, almost transparent, the Moscatel Dócil 2013 has a very floral nose mixed with tropical and exotic fruit notes. On the palate, is a fresh, mineral, and elegant wine, very light and delicate. Due to the low alcohol degree and some residual sugar, the wine has an excellent harmony sugar/acidity, inspired on the white wines from Germany. Fresh and very vibrant ending, with all the character from the Moscatel variety. To drink while young, but is very interesting to keep some bottles at the lodge. To be served well chilled (8°/10°C).

### 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 September

HARVEST METHOD Hand picked FERMENTATION Stainless steel isothermal vat BOTTLED 2nd July 2014

AGEING Stainless steel isothermal vat RESIDUAL SUGAR (G/DM<sup>3</sup>) 35.7 ALCOHOL (%) 9.2 PH 3.3

TOTAL ACIDITY (G/DM<sup>3</sup>) 5.3 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.42 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 25

PRODUCTION 3.400 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

