



## Niepoort Moscatel Dócil 2014

Moscatel Dócil (Ron Ron) is 100% made with Moscatel Galego variety. A variety with an identity of its own, characterized by its floral and citric aromas. The aim is to produce a light, fresh and young wine, based on the acidity and aromatic expression of the variety. Due to the low alcohol degree and some residual sugar, Moscatel Dócil, has an excellent harmony and was inspired on the white wines from Germany. Just like the cat, it is docile but with an unique and very distinctive personality.

### VINIFICATION

The 2014 harvest was slightly lower in production compared with 2013, but certainly made up for it in quality. Harvest began in early September, as usual, in order to maintain the high levels of acidity, balance and freshness. As in the previous year, the early start avoided rain, later in the month and over ripen fruit in the more exposed vineyards.

Following refrigerated transport and careful selection, the grapes were led by gravity to the lagar, where the skin maceration took place. During this first stage, the 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 the fine lees at a low temperature. Alcoholic fermentation did not come to an end, allowing some sugar to be maintained and balance the high acidity.

### TASTING NOTES

With crystal yellow colour, the Moscatel Dócil 2014 has a typical and well-defined aroma of the Moscatel variety, with the floral notes well integrated with the tropical fruit notes. On the palate, is very fresh and delicate, with a vibrant finish. To drink well chilled (8°/10°C). Perfect as aperitif or at the end of a meal.

### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) SA REGION Douro SOIL TYPE Schist

GRAPE VARIETIES Moscatel Galego VINES PER HA 4500 PRUNING METHOD Royat

HARVEST PERIOD September HARVEST METHOD Hand picked

FERMENTATION Isothermal Stainless steel vat AGEING Isothermal Stainless steel vat

FOOD SUGGESTIONS As an aperitif. Dishes inspired on the Asian cuisine, such as tempura or curry. Vegetarian dishes. Tropical fruit desserts.