



Niepoort Moscatel Dócil 2015

The Moscatel Dócil (Ron Ron) is produced from 100% Moscatel Galego grapes, a variety with a very distinctive identity, characterised by its floral and citrusy aromas. The goal was to vinify a light, fresh and joyful wine based on the acidity and aromatic expression of the grape variety. Due to its low alcohol content and light residual sweetness, the wine is superbly balanced, similarly to some German white wines. It is soft and gentle like a cat (as its name “Dócil” suggests), yet has its own unique and strong personality.

VINIFICATION

The beginning of the 2015 viticultural year brought a cold and dry winter, with the lowest precipitation levels ever recorded. On the other hand, spring and summer were extremely dry and hot – these conditions only changed in August.

Thanks to the low rainfall, the risk of disease remained very low and we were rewarded with magnificent and particularly healthy berries.

The grapes for the Moscatel Galego were harvested at the beginning of the season, on 3 September, and showed perfect balance between their acidity and ripeness.

After being transported under temperature-controlled conditions to the Quinta de Nápoles, in Alijó, the grapes were meticulously sorted and deposited into lagares where they went through a gentle maceration process which preserved all the intensity and subtlety of the characteristic aromas of this grape variety.

Alcoholic fermentation started in stainless steel vats at a low temperature on the fine lees. Later, fermentation was stopped when the wine was transferred to isothermic tanks, allowing us to maintain the balance between sugar and acidity.

TASTING NOTES

With a brilliant yellow colour, the Moscatel Dócil 2015 is resplendent with typical floral notes and tropical fruit. On the palate, it is elegant and fine, with excellent acidity which lends the wine freshness and drinking pleasure. The finish is very lively and long. It should be enjoyed chilled to around 8°C - 10°C. Thanks to its high acidity, this Moscatel is ideal as an aperitif, while its sweetness makes it a perfect way to finish a meal on a light note.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist GRAPE VARIETIES Moscatel Galego
 VINES PER HA 4500 PRUNING METHOD Royat HARVEST PERIOD September HARVEST METHOD Hand picking
 FERMENTATION In isothermic stainless steel tanks BOTTLED July 2016 AGEING In isothermic stainless steel tanks
 ALCOHOL (%) 9 TOTAL ACIDITY (G/DM³) 5.3 VOLATILE ACIDITY (G/DM³) 0.24 FREE SO₂ AT BOTTLING (MG/DM³) 36
 TOTAL SO₂ (MG/DM³) 130 VOLUMIC MASS (G/CM³) 1.01 PRODUCTION 2400 bottles ALLERGENS Sulfites

FOOD SUGGESTIONS Serve alone as an aperitif or with Asian-inspired dishes such as tempura and curries.
 Vegetarian dishes and tropical fruit-based desserts will also pair well with this wine.

BOTTLE



BOX



PALETTE

