



Niepoort Moscadel Dócil 2016

The Moscadel Dócil (Ron Ron) is produced from 100% Moscadel Galego grapes, a variety with a very distinctive identity, characterised by its floral and citrusy aromas. The goal was to vinify light, fresh and joyful based on the acidity and aromatic expression of the grape variety. Due to its low alcohol content and light residual sweetness, 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

2016 ficou marcado por uma Primavera fria e chuvosa – com inevitável impacto no ritmo de crescimento e desenvolvimento vegetativo das plantas – a que se seguiu um Verão extremamente seco e com marcadas amplitudes térmicas diurnas e noturnas.

Plantadas a mais de 500 metros de altitude na região de Alijó, as uvas de Moscadel Galego foram vindimadas em meados de Setembro e, em seguida, transportadas em frio para a adega da Quinta de Nápoles. Sendo uvas sãs, com elevado teor de acidez e baixo grau de açúcares, deram origem a um mosto com grande potencial de envelhecimento. O processo de fermentação alcoólica foi iniciado em cubas de inox e a baixa temperatura com as borras finas, sendo interrompido com frio, para posterior passagem para cuba isotérmica, assim se mantendo um teor equilibrado de açúcar e acidez.

TECHNICAL INFORMATION

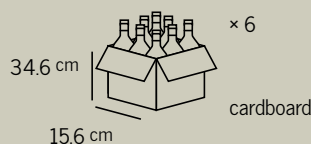
PRODUCER	Niepoort (Vinhos) S.A	REGION	Douro	WINE COLOR	White	SOIL TYPE	Schist		
GRAPE VARIETIES	Moscadel Galego	VINES PER HA	4500	PRUNING METHOD	Royat	ALTITUDE (M)	500		
HARVEST PERIOD	September	HARVEST METHOD	Hand picked	FERMENTATION	In isothermic stainless steel tanks				
BOTTLED	May 2017	AGEING	In isothermic stainless steel tanks		RESIDUAL SUGAR (G/DM ³)	47.8	ALCOHOL (%)	8.49	
PH	3.15	TOTAL ACIDITY (G/DM ³)	5.59	VOLATILE ACIDITY (G/DM ³)	0.28	FREE SO ₂ AT BOTTLING (MG/DM ³)	26		
TOTAL SO ₂ (MG/DM ³)	114	VOLUMIC MASS (G/CM ³)	1.01		PRODUCTION	4900 bottles		ALLERGENS	Sulfite
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.									

SUITABLE FOR VEGANS & VEGETARIANS **yes** LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

