



## Niepoort OLO 2015

OLO comes from the best vineyards in the sub-region of Basto. It is a white wine inspired by the Olo River, which, with its impressive granite landscapes and its so-called “Fisgas” waterfalls, is considered to be one of the most beautiful rivers of the Vinho Verde region. The abundance of water and granite in this area contributes to the minerality and freshness of the region’s terroir. This wine was made very delicately and carefully in order to create a serious, complex and very harmonious wine.

### VINIFICATION

The OLO grape selection was already determined in the vineyard by Dirk Niepoort. The different grape varieties that make up this wine (Avesso, Arinto, Trajadura and Alvarinho) were pressed together, co-fermented and then matured in stainless steel tanks for 10 months at low temperatures. Finally, a small quantity of wood-fermented Alvarinho was added to the blend.

### TASTING NOTES

Very light in colour, almost crystalline, OLO offers very fine and delicate aromas of pebbles, ginger, white fruit, dried flowers and even notes of cucumber. The wood aromas are very discrete, allowing the delicate fruit to stand centre-stage. Fresh, very fine and complex on the palate, the wine shows more and more layers in the mouth, with a steady backdrop of elegance and balance. OLO is a very graceful white wine, but thanks to its well-structured acidity, it has a lasting and complex finish. While it is a very different wine in terms of aromatics, its delicate and harmonious character is reminiscent of the fine Rieslings of the Mosel.

### TECHNICAL INFORMATION

PRODUCER Niepoort Vinhos SA REGION Vinhos Verdes SOIL TYPE Granite

VINEYARDS Atei, Mondim de Basto (a sub-region of Basto)

GRAPE VARIETIES Arinto, Avesso, Trajadura and Alvarinho HARVEST PERIOD September

HARVEST METHOD Manual MALOLACTIC No

FERMENTATION In stainless steel and, for the Alvarinho component, in used French barriques

BOTTLED June 2016 AGEING 10 months in stainless steel and 10 months in barriques for the Alvarinho

RESIDUAL SUGAR (G/DM<sup>3</sup>) 4.4 ALCOHOL (%) 11 PH 3.17 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.09

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.5 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 18 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 43

FOOD SUGGESTIONS Pair with fine seafood such as lobster, crayfish, prawns, sushi and fish with red flesh, such as salmon or ocean perch.

