



# Niepoort OLO 2016

OLO stems 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 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. The OLO is a serious, complex and beautifully harmonious wine.

## VINIFICATION

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 barrel-fermented Alvarinho was added to the blend.

## TASTING NOTES

Very light in colour, almost crystalline, the OLO offers very fine and delicate aromas of pebbles, citrus, white fruit and dried flowers. The wood aromas are very discrete, allowing the delicate fruit to stand centre-stage. On the palate the wine is fresh, with good texture and body. It is an extremely graceful white wine with abundant minerality, but thanks to its well-structured acidity, it also has a lasting and complex finish. While this wine is very different with regard to the aromatic profile, its delicate and harmonious character is reminiscent of the fine Rieslings of the Mosel.

## TECHNICAL INFORMATION

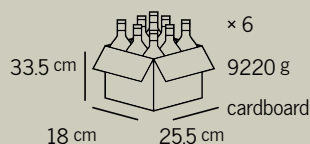
PRODUCER	Niepoort (Vinhos) S.A	REGION	Vinhos Verdes	SOIL TYPE	Granite				
VINEYARDS	Atei, Mondim de Basto (sub-region of Basto)	GRAPE VARIETIES	Arinto, Avesso, Trajadura and Alvarinho						
HARVEST PERIOD	September	HARVEST METHOD	Manual	MALOLACTIC	No				
FERMENTATION	Stainless steel, and for the Alvarinho: used French oak barriques			BOTTLED	June 2017				
AGEING	10 months in stainless steel, and for the Alvarinho: 10 months in barriques			DRY EXTRACT (G/DM <sup>3</sup> )	19.3				
RESIDUAL SUGAR (G/DM <sup>3</sup> )	5	ALCOHOL (%)	11.5	PH	3.11	TOTAL ACIDITY (G/DM <sup>3</sup> )	7.4	VOLATILE ACIDITY (G/DM <sup>3</sup> )	0.37
FREE SO <sub>2</sub> AT BOTTLING (MG/DM <sup>3</sup> )	31	TOTAL SO <sub>2</sub> (MG/DM <sup>3</sup> )	106	VOLUMIC MASS (G/CM <sup>3</sup> )	0.99				
PRODUCTION	2460 Bottles		ALLERGENS	Sulfite					
FOOD SUGGESTIONS	Pair with fine seafood (lobster, crayfish, prawns), sushi and fish with red flesh, such as salmon or ocean perch.								

SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

