



Niepoort Poeirinho Garrafeira 2012

When the Poeirinho 2012 was first released, Dirk Niepoort decided to put aside 2 vats and mature the wine for a longer period. The aim was to create a Bairrada “Garrafeira”, a special reserve wine. Throughout the maturation period, the wine retained an incredible freshness and gained structure and complexity. The Poeirinho Garrafeira 2012 comes from various very old vineyard parcels, of which some are more than a century old.

VINIFICATION

2012 was a very dry year – winter and spring brought hardly any rainfall. As a result, the vines budded 15 days later than in the previous year and their whole vegetative cycle was delayed. Summer was not as hot as usual and nights were relatively cool in the last two weeks of August. Yields were slightly lower due to the lack of rain and also because a few rain showers had occurred during the flowering stage. The grape bunches and berries were also about 20% to 30% smaller compared to the previous vintage. Harvest began at the end of September. The sites with old vines showed very even ripening, with a good sugar content and relatively high malic acid levels, which ensured good pH levels in the wines despite the total acidity being lower than in the previous vintage. Part of the wine was vinified in lagares and another part in stainless steel tanks where it fermented on its skins for 4 weeks. Malolactic fermentation occurred in old 2500-litre wooden vats. The wine matured in these vats for 3½ years and was then bottled unfiltered.

TASTING NOTES

The Poeirinho Garrafeira 2012 displays violet hues. The nose is unbelievably complex and expressive, with notes of red berries, hints of spice, tobacco leaf and an underlying refreshing floral character. Right from the beginning, the wine impresses and delights with the incredible freshness and purity of its aromas. They reflect the calcareous terroir, which enlivens the aromas and emphasises the elegance of the Baga grape variety. On the palate, the wine shows a great amount of finesse, layers and great precision. Very smooth and with beautifully structured acidity, the wine offers exceptionally delicate tannins. Full of character, this “Garrafeira” is exceptionally well-balanced and, despite its relative youth, already a joy to drink. The finish is refreshing, lingering and of great finesse as it develops more and more. With its elegance and depth, this great wine will age gracefully in the bottle.

TECHNICAL INFORMATION

PRODUCER Quinta de Baixo (Vinhos) S.A. REGION Bairrada SOIL TYPE Calcareous clay AVERAGE VINE AGE 80 to 150 years
 GRAPE VARIETIES Baga VINES PER HA 1500-2500 PRUNING METHOD Guyot ALT. FROM SEA LEVEL At Sea level
 HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC in large wooden vats
 FERMENTATION In lagares with 20% whole bunches and in stainless steel tanks with 15% whole bunches BOTTLED June 2016
 AGEING 40 months in large wooden vats RESIDUAL SUGAR (G/DM³) 1.6 ALCOHOL (%) 12 TOTAL ACIDITY (G/DM³) 5.18
 VOLATILE ACIDITY (G/DM³) 0.58 TOTAL SO₂ (MG/DM³) 46 PRODUCTION 5646 ALLERGENS Sulfite
 FOOD SUGGESTIONS Roast kid goat, charcuterie platters, oven-baked cod or vegetarian dishes with pulses.

BOTTLE



BOX



PALETTE

