



Niepoort Poeirinho Garrafeira 2015

The Poeirinho, whose name reflects the old term for the Baga grape variety, is a tribute to the great Bairrada wines of the past, and this Garrafeira is no exception. After the first bottling of the Poeirinho Garrafeira back in 2012, Dirk Niepoort decided to produce a new Poeirinho Garrafeira in 2015, using two old barrels in which the wine aged for an exceptionally long period of time in the Quinta de Baixo cellar. This wine retained an unbelievable freshness while its long ageing period allowed it to gain more complexity, without compromising its outstanding vivacity.

VINIFICATION

The 2015 vintage saw a mild and relatively wet winter, with higher precipitation during the months of April and May, which called for more rigorous intervention in the vineyards.

The following months brought high temperatures, which allowed for even ripening. We began checking for ripeness at the beginning of August, and then took the decision to harvest earlier, on 25 August, as the grapes were found to be at an advanced stage of the ripening process.

The Poeirinho Garrafeira 2015 stems from various vineyards of old vines, of which some are more than a hundred years old. A portion of the wine was vinified in open lagares, and the other portion fermented in stainless steel tanks where it spent 4 weeks on the skins. Malolactic fermentation took place in used 2500L wooden vats, in which the wine also aged for 48 months before being bottled unfiltered.

TASTING NOTES

The Poeirinho Garrafeira 2015 displays violet hues. The nose is unbelievably complex and expressive, with notes of red berries, hints of spice and an underlying refreshing floral character. The wine impresses and delights with the incredible freshness and purity of its aromas which reflect the calcareous terroir, emphasising the elegance of the Baga grape variety. On the palate, the wine shows plenty 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 particularly well-balanced. A refreshing, lingering and deeply elegant finish unfolds 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 August and September HARVEST METHOD Hand picked MALOLACTIC In large wooden vats
 FERMENTATION In lagares with 15% whole bunches and in stainless steel tanks with 20% whole bunches BOTTLED July 2019
 AGEING 48 months in large wooden vats DRY EXTRACT (G/DM³) 21.9 RESIDUAL SUGAR (G/DM³) 0.2 ALCOHOL (%) 11.5 PH 3.52
 TOTAL ACIDITY (G/DM³) 5.15 VOLATILE ACIDITY (G/DM³) 0.81 TOTAL SO₂ (MG/DM³) 82 VOLUMIC MASS (G/CM³) 0.991
 PRODUCTION 5360 Bottles ALLERGENS Sulfite
 FOOD SUGGESTIONS Roast kid goat, charcuterie platters, oven-baked cod or vegetarian dishes with pulses. SUITABLE FOR VEGANS yes

BOTTLE

BOX

PALETTE

