



Niepoort Poeirinho 2015

Poeirinho, whose name refers to the former designation of the Baga grape variety, is a tribute to the great Bairrada wines of the past, which were light in colour and low in alcohol but offered a tremendous ageing potential. Dirk Niepoort's great passion for this grape variety and the fantastic terroir of the Bairrada region inspired us over the past few years to acquire a number of small but very old Baga vineyard sites around the Cantanhede area. Year after year, we have been fine-tuning this wine's maturation, and in 2015 we managed to express the pure fruit and the typical Atlantic individuality of Bairrada in a unique way.

VINIFICATION

2015 was a wet year, with rainfall in winter and spring. As a result, budburst occurred 15 days later than the previous year and the growth cycle was delayed. Summer was not as hot as usual, and the nights were relatively cool in the last 2 weeks of August. The harvest began mid-September in the old vineyards whose vines showed very even ripeness, with high sugar levels and relatively high malic acid levels in the fruit, which resulted in a higher total acidity than in the previous vintage. The 2015 Poeirinho was made using grapes from various very old vineyard parcels. It was fermented in open lagares and in closed tanks where it went through carbonic maceration and where it remained for 4 weeks, before completing its fermentation in wooden vats. The wine went through malolactic fermentation in the used 2500L wooden vats, where it also aged for 20 months. It was bottled unfiltered.

TASTING NOTES

The 2015 vintage of the Poeirinho displays a brilliant violet hue. On the nose, it is very generous, fruity and overall expressively aromatic. After some time in the glass, it shows a lot of class, with incredibly fine and delicate aromas. The wine impresses with its saline and maritime notes which are so typical of its calcareous terroir. On the palate, it offers a lot of precision, with great structure and grip. It is linear, distinctly mineral and refreshing, with notes of fresh fruit (cherry, strawberry and wild berries). Thanks to its high acidity and marked but smooth tannins, this is a wine which will age beautifully in the bottle. It finishes very long, with the same linearity and freshness. It is best enjoyed slightly chilled (15°C), in a Pinot Noir glass.

TECHNICAL INFORMATION

PRODUCER QUINTA DE BAIXO (Vinhos) S.A. REGION Bairrada WINE COLOR Red SOIL TYPE Calcareous clay
 AVERAGE VINE AGE 100 years GRAPE VARIETIES Baga VINES PER HA 2500 PRUNING METHOD Guyot ALTITUDE (M) Sea Level
 HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC In wooden vats
 FERMENTATION In lagares and stainless steel with BOTTLED June 2017 AGEING 20 months in wooden vats
 DRY EXTRACT (G/DM³) 21.9 RESIDUAL SUGAR (G/DM³) 1.3 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 9 466 bottles
 ALLERGENS Sulfite FOOD SUGGESTIONS Roasted kid goat, sausages, oven-baked cod or vegetarian dishes based on legumes.

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BOTTLE



BOX



PALLET

