



Niepoort Riesling Dócil 2011

Riesling is one of the great white grape varieties in the world. Since 2003, we have explored this variety in the Douro, inspired by the Mosel region, where the variety shows its full potential, creating incredibly light and accurate wines with a perfect balance sugar/acidity. Riesling Au Au, just like the dog, is a loyal wine with a really enjoyable identity.

VINIFICATION

Flowering was very early in 2011 and the entire vegetative cycle occurred ahead of time, with the harvest starting earlier than ever before. However, ripening on the vine sown at a higher altitude was slower and in the end all the wines presented good amounts of malic acid, which greatly contributed to the freshness of the white wines.

Due to slower ripening, Riesling is almost always harvested at the end of the vintage. Following refrigerated transport and careful selection, the grapes underwent fast pressing overnight, without any maceration, followed by cold decantation for 24 hours. Fermentation took place slowly in stainless steel vats, at a low temperature, to preserve the primary aromas.

TASTING NOTES

A light golden yellow colour, Riesling 2011 has an intense and persistent aroma, which is both elegant and fresh. On the palate the fruit is clearly perceptible and combines two essential elements - acidity and minerality - that balance the sweetness of the fruit and residual sugar content. It has a long and fresh finish.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist

VINEYARDS Farmer vine GRAPE VARIETIES Riesling VINES PER HA 4500

PRUNING METHOD Royat ALT. FROM SEA LEVEL 750 HARVEST METHOD Hand Picked

FERMENTATION Stainless steel AGEING Stainless steel

