



Niepoort Riesling Dócil 2013

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

The 2013 harvest began on 19 August, earlier than usual, in order to maintain the high levels of acidity and avoid high degrees of alcohol. It was a more productive year, around 25% better than 2012. The decision to start harvesting earlier turned out to be the right one, since the main vineyards had already been harvested before it started raining heavily on the 27th September. 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

The Riesling Dócil 2013 presents an intense but very delicate aroma. The white fruit and tropical fruit notes are in perfect harmony with a mineral profile. In the mouth, the fruit is evident, showing up in the foreground, with a slightly reductive profile. The sweetness and acidity are the key to the balance in this wine, where the set is very expressive but in full harmony and elegance. It has a long and fresh finish. Excellent as an aperitif, but fantastic as rehabilitation after a great dinner.

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 ALTITUDE (M) 4500

HARVEST PERIOD End of September HARVEST METHOD Hand Picked

FERMENTATION Isothermal stainless steel vat BOTTLED July 2014

AGEING Isothermal stainless steel vat ALCOHOL (%) 9 LAST UPDATED 2023-05-05

