



Niepoort Riesling Dócil 2017

Riesling is one of the world's great white grape varieties. Since 2003 we have been cultivating this variety in the Douro Valley, with our inspiration being the Mosel region, where Riesling reaches its full potential and creates incredibly light wines of razor-sharp precision and perfect balance between sugar and acidity. The "Au Au" Riesling (with its onomatopoeic name referring to a dog's bark) is much like the animal: loyal and with its own individual character.

VINIFICATION

2017 was a year of extreme drought. We began picking the grapes on 10 September and finished on 10 October – a very short and intense harvest. The grapes used for the Diálogo Branco stem from high-altitude vineyard sites in the Douro Valley, from vines aged between 15 and 55 years. The majority of the fruit from the 2017 vintage were firm, with crunchy skins and in excellent condition. Thanks to Niepoort's philosophy of harvesting relatively early, we were able to obtain fruit with a good balance between acidity and sugar levels, allowing us to produce fresh and elegant wines. After being transported chilled to the Quinta de Nápoles, they were sorted meticulously before being pressed gently without any maceration time. The juice was left to cold-settle for approximately 48 hours, then was racked into stainless steel tanks where it fermented at low temperatures in order to preserve the aromatic intensity.

TECHNICAL INFORMATION

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

VINEYARDS Right Bank of the Douro river AVERAGE VINE AGE 20 years GRAPE VARIETIES Riesling

VINES PER HA 4500 PRUNING METHOD Royat ALT. FROM SEA LEVEL 750 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC No FERMENTATION In stainless steel vat BOTTLED January 2018

AGEING 4 months in stainless steel vat ALCOHOL (%) 9 PH 3,1 TOTAL ACIDITY (G/DM³) 5,88

VOLATILE ACIDITY (G/DM³) 0,24 FREE SO₂ AT BOTTLING (MG/DM³) 46 TOTAL SO₂ (MG/DM³) 144

VOLUMIC MASS (G/CM³) 1,024 PRODUCTION 3100 Bottles ALLERGENS Sulfite

FOOD SUGGESTIONS Sushi, salads and vegetarian dishes.
An ideal way to end off a meal!

SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

