



Niepoort Riesling Dócil 2018

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

The 2018 vintage was excellent for the Riesling. The weather conditions throughout the year in the regions planted with Riesling vines ripened the grapes beautifully and provided perfectly healthy fruit, with high acidity levels and low alcohol. Harvesting took place at the beginning of October. After the grapes were transported chilled to 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.

TASTING NOTES

The 2018 Riesling Dócil seems a little shy and closed at first, but already reveals delicate notes of white fruit, limes and ginger which all harmonise beautifully with the wine's distinct mineral undertones. The palate is fresh and crisp, with a little sweetness in the foreground and a subtle reductive character. The sugar and acidity are the key elements responsible for the excellent balance of this wine: in conjunction, they render the wine fresh and vibrant, with plenty of harmony and elegance. The finish is long and refreshing, making this Riesling an ideal aperitif as well as a fantastic digestive after a generous dinner.

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 October HARVEST METHOD Hand picked MALOLACTIC No
FERMENTATION Isothermal stainless steel vat BOTTLED January 2019 AGEING 4 months in Isothermal stainless steel vat
RESIDUAL SUGAR (G/DM³) 15.7 ALCOHOL (%) 11.5 PH 3.33 TOTAL ACIDITY (G/DM³) 6.3 VOLATILE ACIDITY (G/DM³) 0.3
FREE SO₂ AT BOTTLING (MG/DM³) 58 TOTAL SO₂ (MG/DM³) 149 PRODUCTION 1500 bottles ALLERGENS Sulfites
FOOD SUGGESTIONS Sushi, salads and vegetarian dishes. SUITABLE FOR VEGANS yes
An ideal way to end off a meal!

BOTTLE



BOX



PALETTE

