



Niepoort Robustus 2004

The name Robustus pays tribute to the first wine that Dirk Niepoort made in 1990 with the same name and which was never released. Since 2004, Robustus has been made according to the methods used in producing traditional wines. The long ageing in old wood casks gives it maturity, complexity, softens the tannins and gives the wine a unique precision and balance, without losing its liveliness and aromatic freshness. Currently Robustus comes from our oldest vines, which are north-facing, and where acidity and tannic structure are high. Robustus sings the praises of the Douro heritage, because in an extremely hot region, the diversity of the terroirs and intrinsic knowledge of the old vine offers fresh wines for laying down.

VINIFICATION

2004 was an extremely dry year which conditioned from an early stage the size of the berry, however the rain which fell in the middle of August permitted a very balanced maturity, with ripe tannins without excesses in sugar levels of the musts, principally from higher altitude and less exposed vineyards. In fact, the vinification was not carried out with Robustus in mind and in this batch we can find wines fermented with extended maceration as well as a small percentage made in lagar. It was after 18 months of barrel ageing that 2 lots of wine were chosen for their acidity and tannin structure for a more prolonged ageing in old 1500 wooden vats.

TASTING NOTES

In spite of the time spent ageing, the Robustus 2004 exhibits a ruby colour with very little development, a distinct aroma of great intensity and complexity, where notes of coffee, and cigar box are confused with those of dark and red fruits and with the intense notes of spices (black pepper, cloves). We even find elegant balsamic and resinous notes and earthy aromas. The palate has great amplitude with the presence of fruit and minerality, the wine imposes itself on tasting more by its freshness than by the weight of its structure, which exhibits tannin in abundance but all very well integrated. All coming together with a very long and persistent finish, its without doubt a wine to follow over the next few decades.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist VINEYARDS Quinta do Carril and others

AVERAGE VINE AGE 60 and over 100 years

GRAPE VARIETIES Touriga Franca, Tinta Roriz, Tinta Amarela, Touriga Nacional, Tinto Cão and others

VINES PER HA 6000 PRUNING METHOD Guyot ALT. FROM SEA LEVEL 350-550 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC Barrels FERMENTATION Stainless steel conic vat BOTTLED July

AGEING 18 month in French oak casks (228l) and 27 month in 1500l oak cask DRY EXTRACT (G/DM³) 34 ALCOHOL (%) 14

PH 3.52 VOLATILE ACIDITY (G/DM³) 0.82 FREE SO₂ AT BOTTLING (MG/DM³) 31

PRODUCTION 2.000 bottles and 50 magnums

FOOD SUGGESTIONS Game dishes (partidge, venison), duck rice.
Vegetarian suggestions: mushrooms and truffles.

