



Niepoort Robustus 2005

The name Robustus pays tribute to the first wine that Dirk Niepoort made in 1990 with the same name and which was never released. The inspiration behind Robustus is essentially based on traditional techniques in old wood ageing to soften the tannins. The idea was to make a full bodied wine, which portrays well the Douro and its vineyards, of great structure, with the presence of tannins and acidity giving it vigour as well as many years of life in bottle. It's ageing in 2000 Liters wood vats for 4 years allows a powerful wine to develop, based on aromatic complexity, powerful but well integrated tannins derived from the length of time ageing and its great acidity.

VINIFICATION

2005 was a very good year, wines obtained were in general very fresh and elegant with very good tannic structure, without excesses in alcohol levels. In 2005 Vinification was carried out with Robustus in mind, using 30% of the stems with longer maceration periods, the wine was aged from the beginning in 1000l wood vats. Bottling was done in May 2009 with no fining or filtration.

TASTING NOTES

In spite of the time spent ageing, the Robustus 2005 exhibits a vivid ruby color with very little development, a distinct aroma of great intensity and complexity, where notes of coffee and cigar box are together with those of dark fruits and with the intense notes of spice and balsamic character. The palate has great amplitude with the presence of mineral earthy notes; the wine imposes itself on tasting more by its freshness and youth than by the weight of its structure which exhibits very polished tannins in abundance. Finish very long and persistent with great ageing potential.

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 Casks FERMENTATION Stainless steel conic vat BOTTLED July 2009

AGEING 18 month in French oak casks (228l) and 27 month in 1500l oak cask DRY EXTRACT (G/DM³) 28.7

RESIDUAL SUGAR (G/DM³) 1.9 ALCOHOL (%) 13.66 PH 3.58 TOTAL ACIDITY (G/DM³) 5.42

VOLATILE ACIDITY (G/DM³) 0.88 FREE SO₂ AT BOTTLING (MG/DM³) 25 PRODUCTION 2.000 bottles and 50 magnums

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

