



Niepoort Robustus 2007

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 wine, which portrays well the Douro and its vineyards, of great structure, with the presence of tannins and acidity giving it vigour and nerve 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. The balance of well integrated tannins derived from the length of time ageing and its great acidity.

VINIFICATION

2007 was a very good year. Wines obtained were very fresh and balanced with very good tannic structure, without excesses in alcohol levels. Vinification was carried out in vat with Robustus in mind, using 50% of the stems, with 45 days of total maceration; the wine was aged from the beginning in 2000l wood vats. Bottling was done in March 2011 with no fining or filtration.

TASTING NOTES

4 years in wood didn't take Robustus its youth and its freshness, instead it gave elegance and complexity to its very intense aroma where notes of coffee and cigar box are together with those of dark and red fruits, from the slate soil, we have a spice and balsamic character. The palate has great amplitude with the presence of mineral earthy notes; long and vivid, the wine imposes itself on tasting by its freshness and youth than by the weight of its structure which exhibits very polished tannins.

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 Barrels FERMENTATION Stainless steel conic vat

BOTTLED March 2011 AGEING 42 months in 2000l oak cask DRY EXTRACT (G/DM³) 26.8 ALCOHOL (%) 13.8

PH 3.56 TOTAL ACIDITY (G/DM³) 5.24 VOLATILE ACIDITY (G/DM³) 0.71 FREE SO₂ AT BOTTLING (MG/DM³) 30

PRODUCTION 4.000 bottles and 50 magnums

FOOD SUGGESTIONS Game dishes (partidge, venison), duck rice.

Vegetarian suggestions: mushrooms and truffles.

