



Niepoort Robustus 2008

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 way of ageing the wines longer time in bigger old wood. 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. Its ageing in 2000 liters old wood vats for 4 years allows this 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

2008 was an excellent year for the Douro wine region. Rains occurred during spring and the beginning of summer allowing soils to maintain good water levels until harvest. Perfect weather conditions during end of maturation and harvest seasons, with dry weather and cooler night temperatures. Also low yields due mainly to rain during flowering season were very important to obtain such quality fruit with great acidity and balanced sugar contents.

Vinification was carried out in vat with Robustus in mind, using 70% of the stems, with 50 days of total maceration; the wine was aged from the beginning in 2000 old wood vats. Bottling was done in April 2012 with no fining or filtration.

TASTING NOTES

Robustus 2008 is showing incredible freshness, 4 years in wood didn't take its youth, 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 Old vineyards

AVERAGE VINE AGE 60 and over 100 years

GRAPE VARIETIES Touriga Franca, Tinta Roriz, Sousão, Rufete, Tinta Pinheira and others VINES PER HA 6000

PRUNING METHOD Guyot ALT. FROM SEA LEVEL 400-550 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC Barrels FERMENTATION Stainless steel conic vat BOTTLED April 2012

AGEING 42 month in 2000 oak cask DRY EXTRACT (G/DM³) 27.9 RESIDUAL SUGAR (G/DM³) 2 ALCOHOL (%) 13.48

PH 3.59 TOTAL ACIDITY (G/DM³) 5.2 VOLATILE ACIDITY (G/DM³) 0.7 FREE SO₂ AT BOTTLING (MG/DM³) 32

PRODUCTION 5.800 bottles

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

