



Niepoort Robustus 2009

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

2009 was forecast to be cool and rainfall was heavy during the winter, thus the year was expected to be humid, with a long ripening period and easy harvest. However, high temperatures from the 12th August accelerated the ripening process, and brought forward the beginning of the harvest.

The grapes for Robustus 2009 were manually selected on entering the winery, falling by gravity into a stainless steel vat. Alcoholic fermentation and maceration time were long, a total of 41 days. The wine was aged in 2000 litre wooden vats for 4 years, which will give it a great capacity for ageing in the bottle. 8000 bottles were bottled unfinned and unfiltered at the end of December 2013.

TASTING NOTES

Robustus 2009 makes an impression because of its freshness. Its darker colour, with a distinctly mineral and very deep aroma, shows that ageing in vats for a long period gives the wine maturity and, above all, precision. On the palate, it is incredibly complex, enhancing the smoky notes that only appear in wines that age for long periods in wood. The tannins are seductive, zealous, but perfectly balanced, with a good structure that only old vines can impart. To be appreciated in a quiet moment, this wine grows with time, releasing aromas and showing an unparalleled complexity. Decanting is almost compulsory.

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 BOTTLED December 2013

AGEING 49 months in 2000l wooden vats DRY EXTRACT (G/DM³) 27.6 ALCOHOL (%) 13.5 PH 3.6

TOTAL ACIDITY (G/DM³) 4.9 VOLATILE ACIDITY (G/DM³) 0.7 FREE SO₂ AT BOTTLING (MG/DM³) 15

PRODUCTION 8.333 bottles

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

Vegetarian suggestions: mushrooms and truffles.

