



Niepoort Robustus 2013

The name Robustus pays homage to the first Douro wine produced by Dirk Niepoort, the Robustus 1990, which was however never released for sale. From 2004 onwards, the Robustus was produced using traditional winemaking methods. The long maturation period in old wooden barrels lends the wine maturity and complexity while softening the tannins and giving it precision and balance without compromising on vivacity and aromatic freshness. The Robustus is crafted from our oldest, North-facing vineyards where acidity and tannic structure are particularly pronounced. In such an extremely hot region, it is thanks to the diversity of terroirs and the character of the old vines that we are able to produce fresh wines with great ageing potential.

VINIFICATION

The 2013 harvest began on 19 August – much earlier than usual – with the aim of maintaining good acidity levels and avoiding high alcohol contents. It was a very productive vintage, with 25% higher yields than in the previous year. The decision to harvest the most important vineyards early proved to be a judicious one as there was heavy rainfall on 27 September. Upon reaching the cellar, the grapes were hand-sorted and gravity-fed into stainless steel tanks. A long alcoholic fermentation and maceration period of 40 days followed. The wine matured in 2000 Litre barrels for almost 4 years before being bottled unfiltered in July 2017, giving a total of 3 025 bottles.

TASTING NOTES

The 2013 Robustus mirrors the Douro in all its splendour: deep, complex and austere aromas offer multiple layers to discover. The old vines and the blend of grape varieties contribute to its fine and strongly individual character. In the glass, it shows impressive freshness, minerality and razor-sharp precision. Full-bodied and unctuous, it nevertheless presents remarkable balance. The fine-grained tannins and long barrel maturation lend the Robustus a delicate and elegant manner, with a long, expressive finish full of tension and grip. Although it is already a big wine, the Robustus is still far from peaking, with many decades lying ahead. Decanting is essential.

TECHNICAL INFORMATION

PRODUCER Niepoort Vinhos REGION Douro SOIL TYPE Xisto VINEYARDS Quinta do Carril and others

AVERAGE VINE AGE 60 years and older than 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 Manual MALOLACTIC Barrels BOTTLED July 2017 AGEING 46 months in used 2000L oak barrels

ALCOHOL (%) 12.9 PH 3.6 TOTAL ACIDITY (G/DM³) 5 VOLATILE ACIDITY (G/DM³) 0.8

FREE SO₂ AT BOTTLING (MG/DM³) 44 PRODUCTION 3025

FOOD SUGGESTIONS Venison (quail, deer), Portuguese duck rice. Vegetarian pairings: dishes with mushrooms or truffles.

