



## Niepoort Robustus 2015

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 weather conditions of the 2015 vintage were very good, with enough sunshine, sufficient heat and low humidity which all allowed for even growth.

In winter, the rainfall from the month of March onwards replenished a large part of the soil's water reserves. Spring began with higher average temperatures and some rain, which topped up the water reserves in the soil and led to even budbreak. After flowering in the month of May, veraison in July also proved to be nicely homogenous, with a delay of about 2 weeks as compared to the previous year. One of the unique characteristics of this vintage was the ability of the vines to stay hydrated even during ripening. Towards end August / beginning September the basal leaves were green and moist, the grapes hydrated and the skins thick and firm. The wonderful balance of the musts, the silky tannins and the intense colour concentration show that we can expect this to turn into an outstanding vintage for the wines of the DOC Douro appellation. Upon reaching the cellar, the grapes were hand-sorted and gravity-fed into stainless steel tanks. A long alcoholic fermentation and maceration period followed. The wine matured in 2000L barrels for 4 years before being bottled unfiltered and unfiltered in February 2020, giving a total of 5200 bottles.

### TASTING NOTES

The 2015 Robustus is a wine with a mature character. After a long ageing period in 2000L foudre barrels, tertiary, somewhat earthy aromas and notes of truffle.

The tannin is seductive and perfectly balanced, with the tremendous structure that only old vines are able to provide.

The palate impresses with its youth, lightness and tension. A wine full of elegance, with a long, persistent finish.

Decanting is highly recommended!

### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist VINEYARDS Quinta do Carril

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 350-700 HARVEST PERIOD September HARVEST METHOD Hand picked

MALOLACTIC In used oak barrels FERMENTATION In used oak barrels BOTTLED February 2020 AGEING 48 months in used oak barrels

DRY EXTRACT (G/DM<sup>3</sup>) 24.2 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.6 ALCOHOL (%) 12.2 PH 3.51 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.2

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.8 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 25 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 114 VOLUMIC MASS (G/CM<sup>3</sup>) 0.991

PRODUCTION 5200 Bottles ALLERGENS Sulfite

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

BOTTLE

BOX

PALETTE

