



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 unfined 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	WINE COLOR	Red	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	ALTITUDE (M)	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 ³)	24.2	RESIDUAL SUGAR (G/DM ³)	0.6	ALCOHOL (%)	12.2	PH	3.51	TOTAL ACIDITY (G/DM ³)	5.2	VOLATILE ACIDITY (G/DM ³)	0.8
FREE SO ₂ AT BOTTLING (MG/DM ³)	25	TOTAL SO ₂ (MG/DM ³)	114	VOLUMIC MASS (G/CM ³)	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 & VEGETARIANS	yes										
LAST UPDATED	2021-11-02										

BOTTLE

BOX

PALLET

