



## Niepoort Robustus 2017

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 2017 vintage experienced a dry winter, with rainfall significantly lower than the average of the past 30 years. A hot and dry spring followed, with heat waves continuing right through to the end of June. With this increase in average temperatures and the lack of rainfall, the growth cycle was 2 weeks early, from budbreak to veraison. Summer brought more high temperatures and low rainfall levels, which led to an early, intensive and short harvest.

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 January 2022, giving a total of 5000 bottles.

### TASTING NOTES

The colour is intense and concentrated. On the nose, its primary notes of fruits of the forest (blackberries, blueberries) are joined by hints of tobacco and spice. The wine also reveals the graphite character typical of old vines growing in schist soils. After some time in the glass, a minty note appears, lending the wine liveliness. The palate offers structure, complexity and length. This is a serious and "robust" red with an outstanding ageing potential – a wine which will reward those who show it some patience as time softens its tight structure and brings freshness and vivacity to the foreground. Worth the wait!

### 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 January 2022 AGEING 48 months in used oak barrels

DRY EXTRACT (G/DM<sup>3</sup>) 26.1 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.6 ALCOHOL (%) 13.1 PH 3.54 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.1

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.7 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 19 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 81 VOLUMIC MASS (G/CM<sup>3</sup>) 0.991

PRODUCTION 5000 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 2022-03-13

BOTTLE

BOX

PALLET

