

Niepoort Rótulo Branco 2015

With the mission of respecting biodiversity, we are recovering several old vines of white varieties in Dão, going beyond the variety Encruzado, predominant in the region. Rótulo white results from a blend of varieties, almost forgotten, like Borrado das Moscas, Rabo de Ovelha and Cercial, among others. Without any influence of barrels, we created a delicate, light, and harmonious wine, that reflects the granite, very typical of this region.

VINIFICATION

The viticultural year 2015 in Dão was marked by a drier winter than in the previous year and the rain in early spring allowed to obtain some water reserves in the soil that supported the plant during the dry months of spring and summer. Being an early year, in July the vine was already in the verison phase and the harvest began one week earlier than the last year. The grapes coming from old vines were carefully transported to the cellar, where they were pressed. The alcoholic fermentation occurred in stainless steel vats, and the ageing took 12 months in cement vats in the presence of fine lees.

TASTING NOTES

Yellow bright and very light colour, the Rótulo white 2015 has a delicate aroma, with a vegetal component strongly present, in harmony with some notes of stone and slight notes of white fruit. Structured, with good mouth volume, is a white with presence, supported by a good acidity and a strong mineral component. Refreshing, provides a delicate finish, with notes of fruit and fresh herbs.

TECHNICAL INFORMATION

PRODUCER Niepoort Vinhos REGION Dão WINE COLOR White SOIL TYPE Granite

AVERAGE VINE AGE 40 to 60 years GRAPE VARIETIES Encruzado, Borrado das moscas, Rabo de ovelha e Cercial

VINES PER HA 4500 PRUNING METHOD Royal and Guyot ALTITUDE (M) 450m HARVEST PERIOD September 2015

HARVEST METHOD Manual MALOLACTIC In Cement Vats FERMENTATION Inox AGEING 12 months in cement vats

DRY EXTRACT (G/DM³) 20.6 RESIDUAL SUGAR (G/DM³) 1.7 ALCOHOL (%) 12.5 PH 3.29 TOTAL ACIDITY (G/DM³) 5.54

VOLATILE ACIDITY (G/DM³) 0.29 FREE SO₂ AT BOTTLING (MG/DM³) 19 TOTAL SO₂ (MG/DM³) 104

VOLUMIC MASS (G/CM³) 0.9894

FOOD SUGGESTIONS Delicate fish, salads and any type of white meat. Cheese with soft flavour, hard cheese.

LAST UPDATED 2023-05-05

BOTTLE



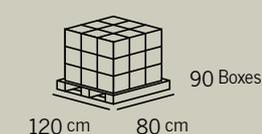
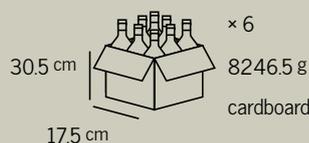
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PALLET



COMPETE 2020

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