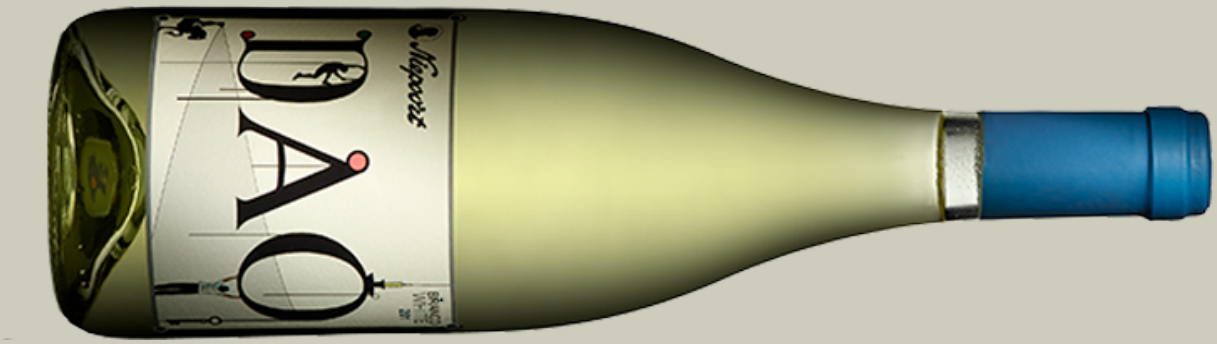

Niepoort Rótulo Branco 2017

As part of our mission to honour biodiversity, we have been recovering various old white grape vineyards in Dão, going beyond than just Encruzado – the predominant variety of the region. The Rótulo Branco is a blend of almost extinct varieties such as Borrado das Moscas, Rabo de Ovelha and Cercial, among others. Without any influence from oak, we have created a delicate, light and well-balanced wine which reflects the granitic soils that are so typical of this region.

VINIFICATION

The 2017 viticultural year experienced a dry winter, with much lower rainfall than the average in the past 30 years. A hot and dry spring followed, with heat waves which persisted to the beginning of summer. With the increase of average temperatures and the lack of rainfall, we have seen an advance of about 2 weeks in the vines' vegetative cycle, from budbreak to veraison.

This situation carried on through summer, leading to an early start to a harvest that proved to be particularly intense and short.

The grapes were harvested from old vines and then carefully transported to the cellar where they were pressed. Alcoholic fermentation took place in stainless steel tanks, whereafter the wine was matured for 12 months in cement tanks on its fine lees.

TASTING NOTES

The Rótulo Branco 2017 delights the eye with a brilliant and very light lemon colour, and offers aromas which initially present themselves as shy but exceptionally delicate, with notes of pear and white flowers beautifully balanced out by hints of stone. With some body on the palate, this is a silky white wine with beautiful texture provided by the pleasant acidity and citrusy character. It concludes with a long finish full of fruit and fresh herbs. A wine that offers a lot of drinking pleasure on various occasions!

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Dão SOIL TYPE Granite VINEYARDS Old vines

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

VINES PER HA 4500 vines PRUNING METHOD Royat and Guyot ALTITUDE (M) 450 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC In cement tanks FERMENTATION In stainless steel tanks

BOTTLED September 2018 AGEING 12 months in cement tanks DRY EXTRACT (G/DM^3) 22.7 RESIDUAL SUGAR (G/DM^3) 1

ALCOHOL (%) 12.5 PH 3.26 TOTAL ACIDITY (G/DM^3) 5.27 VOLATILE ACIDITY (G/DM^3) 0.35

FREE SO_2 AT BOTTLING (MG/DM^3) 20 TOTAL SO_2 (MG/DM^3) 120 VOLUMIC MASS (G/CM^3) 0.991 PRODUCTION 6000 bottles

ALLERGENS Sulfite FOOD SUGGESTIONS Delicate fish, salads and all types of white meat. Hard cheeses with a mild flavour.

SUITABLE FOR VEGANS & VEGETARIANS yes

BOTTLE

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BOX

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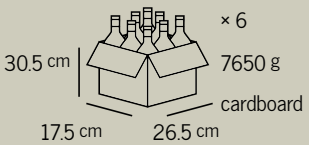
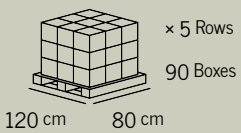


PALETTE



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O VELHO PORTO "NIEPOORT" SABE-A QUEM SABE

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