



Niepoort Rótulo Branco 2019

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 2019 vintage was a very balanced year in the Dão. Much like in the Bairrada region, the incidence of disease was very low and there was almost no need to treat the vines. The dry and extremely hot conditions in the summer caused the grapes to ripen early: harvesting began on 28 August and ended on 29 September.

In our opinion, it was a good year, with balanced acidity and more colour intensity than usual. Fermentation occurred as expected, with slightly higher alcohol levels that in previous vintages, without however compromising the freshness and elegance of the wines in general.

TASTING NOTES

Displaying a very delicate lemon colour, the Rótulo Branco 2019 has a fresh aromatic profile where white blossoms mingle seamlessly with some nuances of terroir. A full mouth feel makes this an appealing wine with texture supported a beautiful acidity and citrusy flavours. The wine finishes long, with some last hints of fresh fruit and herbs. A wine which will enliven many different occasions!

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Dão WINE COLOR White 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) 450-600 HARVEST PERIOD September
 HARVEST METHOD Hand picked MALOLACTIC In cement tanks FERMENTATION In stainless steel tanks
 BOTTLED April 2020 AGEING 7 months in cement tanks DRY EXTRACT (G/DM³) 19.3 RESIDUAL SUGAR (G/DM³) 0.3
 ALCOHOL (%) 12.6 PH 3.24 TOTAL ACIDITY (G/DM³) 6.01 VOLATILE ACIDITY (G/DM³) 0.37
 FREE SO₂ AT BOTTLING (MG/DM³) 35 TOTAL SO₂ (MG/DM³) 94 VOLUMIC MASS (G/CM³) 0.989
 PRODUCTION 20 000 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



BOX



PALETTE

