



Niepoort Teppo Peixe Branco 2015

Teppo is in Japanese, the name of a weapon brought to Japan by the Portuguese in the sixteenth century that revolutionized the form of warfare in the country. Teppo Peixe was created to combine with Japanese cuisine, where the delicate and fine flavours are evident. Vinified in stainless steel, with slight carbon dioxide and some residual sugar, this wine was vinified in the old- fashion way, but with great purity and elegance. It is a perfect wine to pair with Japanese cuisine or dishes with delicate flavours.

VINIFICATION

The grapes come from Casa de Vilar in the Sousa sub-region, from a vineyard with Alvarinho and Avesso, and from Quinta de Val Boa, located in the Basto sub-region, where the vinification and bottling of all Vinho Verde wines, takes place at the moment.

This wine was made with the varieties Avesso, Trajadura and Azal, all vinified separately in stainless steel vats and with 10 months of ageing.
9000 bottles of 0.75 l were bottled.

TASTING NOTES

Light and bright colour, the Teppo Peixe shows citrus and white flowers notes in the aroma. Slightly saline in the mouth, it is very delicate, enveloping and with a high acidity which allows a refreshing and crystalline finish. The light carbon dioxide present, when accompanied by dishes of Asian influence, raises the wine and works almost as a final shot to clear the palate. Light, discreet and elegant, is a very easy drinking wine. It should be served well chilled in Riesling type of glasses.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Vinhos Verdes SOIL TYPE Granite

AVERAGE VINE AGE 30 to 50 years GRAPE VARIETIES Avesso, Trajadura and Azal VINES PER HA 3500

PRUNING METHOD Cordon Royat HARVEST PERIOD Early September HARVEST METHOD Hand picked

MALOLACTIC No FERMENTATION Stainless steel AGEING 10 months RESIDUAL SUGAR (G/DM³) 4.8

ALCOHOL (%) 11 PH 2.92 TOTAL ACIDITY (G/DM³) 7.2 VOLATILE ACIDITY (G/DM³) 0.54

FREE SO₂ AT BOTTLING (MG/DM³) 21 TOTAL SO₂ (MG/DM³) 61 PRODUCTION 9.000 bottles

FOOD SUGGESTIONS Tempura, Sushi, Sashimi, Seafood. Plates with soy and / or miso.