



Niepoort Tinta Amarela 2016

Our Tinta Amarela vineyard is 30 years old, planted in a 2-row “patamar” system. This wine was produced according to organic principles and certified as such in 2018. It is the first time that Niepoort has crafted a 100% Tinta Amarela wine.

Tinta Amarela is not a very popular grape variety among viticulturists in the Douro as it has very thin skins and therefore easily succumbs to disease. In the cellar, Tinta Amarela is a grape which offers plenty of spicy notes and a pronounced vegetal character. The time of harvest is of utmost importance in order to strike the right balance between these two components.

VINIFICATION

2016 brought a cold and rainy spring – inevitably affecting the growth and development cycle of the vines. An extremely dry summer followed, with marked differences between day and night temperatures.

After the harvest, the wine fermented in conical stainless steel tanks at controlled temperatures and with the lowest possible level of extraction. Malolactic fermentation occurred in older French barrels where the wine also matured for a further 22 months.

TASTING NOTES

A light ruby colour, delicate aromas of fresh red fruits and a vegetal character typical of Tinta Amarela characterise this wine. The palate is crisp, lively and intense with red fruit notes and noticeable but well-integrated tannins. The wine offers a long finish and promises good cellaring potential.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Shist VINEYARDS Quinta de Nápoles
AVERAGE VINE AGE 30 years GRAPE VARIETIES Tinta Amarela VINES PER HA 4000 PRUNING METHOD Guyot and Royat
ALT. FROM SEA LEVEL 400-600 HARVEST PERIOD September HARVEST METHOD Hand picking
MALOLACTIC In French oak barrels FERMENTATION In stainless steel tanks BOTTLED May 2018
AGEING 22 months in French oak barrels DRY EXTRACT (G/DM³) 23.5 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 11.7
PH 3.48 TOTAL ACIDITY (G/DM³) 4.9 VOLATILE ACIDITY (G/DM³) 0.7 FREE SO₂ AT BOTTLING (MG/DM³) 30
TOTAL SO₂ (MG/DM³) 127 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 6600 bottles ALLERGENS Sulfite
FOOD SUGGESTIONS Good food pairings include traditional fare such as Portuguese feijoada pork and beans, rabbit, red meat, dishes with pulses as well as other cuisines of the world which are prepared with plenty of spices. Vegetarian suggestions: dishes based on root vegetables (turnips, sweet potatoes and beetroot) or pulses (chickpeas, beans and peas) and cheese.

SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

