



Niepoort VV Vinhas Velhas Branco 2013

Quinta de Baixo Vinhas Velhas is the result of combining the varieties Maria Gomes and Bical from century-old vineyards with a perfect limestone terroir. Due to the high natural acidity, these vineyards give rise to wines with a pH below 3.0, which makes possible the malolactic fermentation that occurs in 1000 litres Fuders over 60 years old, from Mosel. VV represents the incredible lightness and complexity of Bairrada.

VINIFICATION

2013 was a wet year, with rain during the winter and spring. As a result, the growth occurred two weeks later than the previous year and the whole growing cycle was delayed. The summer was not as hot as usual and the nights were very cold in the last two weeks of August.

The harvest began in late August in old vines. The ripening was very balanced, with a good sugar content in grapes and a relatively high content of malic acid, having given good pHs to the wine, resulting in a total acidity higher than in the previous year. The white wines are balanced and with good freshness.

The V/V white 2013 comes from several parcels of old vines. It was vinified in stainless steel vat, where fermented for 4 weeks and ended the fermentation in Fuders. The malolactic occurred in 1000L used Fuders, where the wine aged for 20 months. It was bottled without filtration.

TASTING NOTES

Crystalline in colour, the chalk notes are superb, in a vibrant way, almost nervous, expressive and very austere. Its mineral profile is involved by good lemon notes and white flowers. In the mouth, is remarkably light, while full-bodied, with extract. The citrus acidity brings the wine to a single, fresh, complex, very fine, and elegant level. Vertical, direct and with an austere and deeply mineral finish. A very serious and distinct white, that should be drunk in Burgundy type glasses.

TECHNICAL INFORMATION

REGION Bairrada SOIL TYPE Calcareous-clay AVERAGE VINE AGE 80 years

GRAPE VARIETIES Bical/Maria Gomes VINES PER HA 2500 PRUNING METHOD Guyot

ALT. FROM SEA LEVEL At sea level HARVEST PERIOD Late August HARVEST METHOD Hand picked

MALOLACTIC Fuders FERMENTATION Fuders BOTTLED June 2015 AGEING 20 months in Fuders

ALCOHOL (%) 12 PRODUCTION 5.700 bottles/0.75L

FOOD SUGGESTIONS Seafood dishes, roasted fish and cod dishes. Goes very well with dishes inspired by Japanese cuisine, with alkaline and iodised flavours (such as the Nori seaweed).

