



## Niepoort VV Vinhas Velhas Branco 2014

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, making possible the malolactic fermentation that takes place in 1000 litres Fuders, with 60 years old, from Mosel. VV represents in a remarkable way the incredible lightness and complexity of Bairrada.

### VINIFICATION

As in 2013, the winter in Bairrada was severe, long and with heavy rainfall. An almost non-existing spring and a summer with temperatures around 30°C, made difficult the disease control and the ripening.

Ripening control began in mid-August, tasting and checking the grapes. The harvest of the whites began on the 28th August in excellent weather conditions, and finished on the 10th September. The VV 2014 was vinified in stainless steel vats, where it fermented for 4 weeks, ending the fermentation in Fuders. The malolactic occurred in the same 1000L used Fuders, where the wine aged for 20 months. It was bottled without filtration.

### TASTING NOTES

Lighter in colour than the previous edition, it is vibrant, expressive and austere. The limestone notes are very obvious, enveloped by lemon, spices and white flowers aromas. The austere and mineral profile of Bical is more pronounced than the expressive character of Maria Gomes. In the mouth is remarkably light, while full-bodied, and with great vigour. The acidity brings the wine to a single, fresh, complex, very fine, and elegant level. Direct and with an austere and deeply mineral finish, is a very distinct white that should be drunk in Burgundy glasses.

### TECHNICAL INFORMATION

PRODUCER Quinta de Baixo (Vinhos) S.A. 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 2016

AGEING 20 months in Fuders ALCOHOL (%) 10.3 TOTAL ACIDITY (G/DM<sup>3</sup>) 6 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.51

TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 87 VOLUMIC MASS (G/CM<sup>3</sup>) 0.99

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).

