



# Niepoort VV Vinhas Velhas Branco 2015

The Quinta de Baixo Vinhas Velhas (Old Vines) is produced from 100-year-old vines of the Maria Gomes and Bical grape varieties, growing in primarily calcareous soils. Thanks to the natural acidity, these vines give us wines with pH levels under 3.0, which make malolactic fermentation possible. The wine undergoes malolactic fermentation in 1000L fuders which were sourced from the Mosel and are more than 60 years old. The VV beautifully represents the incredible lightness and complexity of Bairrada wines.

## VINIFICATION

2015 was a wet year, with rainfall in winter and spring. As a result, budburst occurred 15 days later than the previous year and the growth cycle was delayed. Summer was not as hot as usual, and the nights were relatively cool in the last 2 weeks of August.

The harvest began towards the end of August, in the old vineyards whose vines showed very even ripeness, with good sugar levels and relatively high malic acid levels in the fruit, which resulted in favourable pH levels and a higher total acidity than in the previous vintage. The wine fermented in stainless steel tanks for 4 weeks and then completed its fermentation in 1000L fuders, which is where it also went through malolactic fermentation and a maturation period of 20 months. The wine was bottled unfiltered.

## TASTING NOTES

Light lemon yellow in appearance, this wine offers its usual vibrant and expressive nose, which is however still relatively closed. Its chalky notes are already quite marked and enveloped by aromas of citrus, herbs and white blossoms. In this fruit-forward vintage, the austere and mineral character of the Bical grape variety provides the perfect counterbalance to the expressive Maria Gomes variety. On the palate, the wine offers an impressive light touch without compromising its full body and strong grip. The acidity elevates this wine to a whole new level of freshness, complexity, elegance and finesse. The finish is deeply mineral, with flavours of dried fruit – thanks to the long and gentle maturation period in the large wooden Fuders. This is a serious and individual white wine which is best enjoyed in a Burgundy wine glass.

## TECHNICAL INFORMATION

PRODUCER Niepoort /Quinta de Baixo (Vinhos) S.A REGION Bairrada WINE COLOR White SOIL TYPE Calcareous clay  
 AVERAGE VINE AGE 80 years GRAPE VARIETIES Bical and Maria Gomes VINES PER HA 2500 PRUNING METHOD Guyot  
 ALTITUDE (M) At sea level HARVEST PERIOD End of august HARVEST METHOD Hand picked MALOLACTIC In Fuders  
 FERMENTATION In Fuders BOTTLED June 2017 AGEING 20 months in Fuders DRY EXTRACT (G/DM<sup>3</sup>) 23.2  
 RESIDUAL SUGAR (G/DM<sup>3</sup>) 5.6 ALCOHOL (%) 11.5 PH 3.17 TOTAL ACIDITY (G/DM<sup>3</sup>) 6.61 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.62  
 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 22 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 85 VOLUMIC MASS (G/CM<sup>3</sup>) 0.992 PRODUCTION 5653 Bottles

ALLERGENS Sulfito

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).

SUITABLE FOR VEGANS & VEGETARIANS yes

BOTTLE



BOX



PALETTE

