



## Niepoort VV Vinhas Velhas Branco 2016

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 foudres 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

In the Bairrada region, the growing year experienced a mild and relatively dry winter, followed by a spring with high rainfall. The rains during the months of April and May forced us to closely monitor the vineyards and intervene more intensely in the vineyards. The high temperatures of the following months allowed the grapes to ripen evenly.

We began testing for ripeness in the first days of August, and discovered that there was a delay in berry maturation, which would lead to a later harvest. The harvest, which began on 6 September, occurred approximately one week later compared to the previous year.

We finished harvesting on 28 September. Yields were down by around 30% - 35%. Despite these difficult conditions, the fruit maintained an excellent level of quality.

Overall, 2016 was a good year, with optimal acidity levels and alcohols between 11.5% and 12.5% vol. As a result, we were able to produce fine and elegant wines with slightly deeper colours and outstanding potential. Ageing took place in large fuders and wooden barrels.

### TASTING NOTES

Pale lemon in colour, the wine offers its usual vibrant profile, with a lot of tension and expressive aromas while at the same time remaining relatively austere. The mineral notes from the calcareous soils come through very distinctly, with an excellent balance between its fresh herbal aromas and notes of lime. A vintage such as 2016 showcases the austere and mineral profile of the Bical variety, perfectly balanced by the expressive nature of the Maria Gomes grape. On the palate, the wine impresses with its lightness, yet it still boasts body with plenty of grip. The acidity and salinity are to thank for this wine's unique character full of freshness, finesse and elegance. A linear, profoundly serious and distinctive white wine with an austere and deeply mineral finish, best enjoyed out of 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	September	HARVEST METHOD	Hand picked	MALOLACTIC	In Fuders		
FERMENTATION	In Fuders	BOTTLED	June 2018	AGEING	20 months in Fuders	DRY EXTRACT (G/DM <sup>3</sup> )	21	RESIDUAL SUGAR (G/DM <sup>3</sup> )	4.2
ALCOHOL (%)	12	PH	3.17	TOTAL ACIDITY (G/DM <sup>3</sup> )	6.21	VOLATILE ACIDITY (G/DM <sup>3</sup> )	0.56	TOTAL SO <sub>2</sub> (MG/DM <sup>3</sup> )	81
		VOLUMIC MASS (G/CM <sup>3</sup> )	0.99	PRODUCTION	5567 Bottles	ALLERGENS	Sulfite		
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

