



## Niepoort VV Vinhas Velhas Branco 2017

The VV Vinhas Velhas is a wine produced solely from the grapes of our Quinta de Baixo vineyards. These are grown organically and carry the SATIVA certification. 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

Winter 2016/2017 in Bairrada was very dry. Spring saw some precipitation at the end of April and beginning May, but a very dry Summer followed. The low levels of humidity reduced the risk of disease to practically zero and therefore also eliminated the need for vine treatments. Due to the extremely hot and dry conditions, the fruit ripened very quickly. Harvesting began 3 weeks earlier than in the previous year, beginning on 17 August and ending on 19 September.

It was a good vintage, with the wines showing higher alcohol contents than in the previous year, but with very balanced acidity.

### TASTING NOTES

Light lemon in colour, with its usual vibrant, expressive but austere character, this wine really emphasises its mineral notes from the calcareous soils, harmonising with aromas of fresh herbs, limes and white blossoms. The austere and mineral-driven character of the Bical grape variety is complemented by the expressivity of the Maria Gomes grapes. On the palate, an impressive lightness offers, nevertheless, good body and plenty of grip. Its acidity and saline notes lift this wine, lending it a unique character full of freshness and elegance. The Vinhas Velhas is a linear, direct wine with an austere and profoundly mineral finish. This serious, extraordinary white wine should be enjoyed in a Burgundy 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 August and September HARVEST METHOD Hand picked MALOLACTIC Fuders

FERMENTATION Fuders BOTTLED July 2019 AGEING 20 months in Fuders ALCOHOL (%) 12.1 PH 3.19

TOTAL ACIDITY (G/DM<sup>3</sup>) 6.3 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.54 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 64 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 88

PRODUCTION 5650 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

