



Niepoort VV Vinhas Velhas Branco 2018

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 fudres 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

The 2018 vintage proved to be a difficult one due to high rainfall occurring between the months of January and May, which led to low fruit set but good quality fruit. In these weather conditions, it was extremely important to implement preventative treatments. The summer brought high temperatures which, together with the abundant water reserves in the soil, allowed the grapes to mature beautifully.

Despite the aforementioned challenges of 2018, the general outcome was clearly positive.

The VV fermented in stainless steel tanks for 4/5 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

This VV 2018 was produced from the characteristic old vineyards of Bairrada, where the soils are mainly composed of limestone. The Bairrada's small plots are often compared to the great white wines of Burgundy.

The wine's appearance shows brilliant lemon hues.

A discreet nose reveals aromas of citrus, apricots, nuts as well as floral notes and hints of fresh herbs which lend the wine complexity and sophistication.

This is a serious and individual white wine. Most impressive is its palate, which offers incredible structure, elegance, acidity and a saline character that immediately makes us think of the limestone soils of the Bairrada. The finish is long, lingering on the palate with some final spicy nuances.

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 August 2020 AGEING 20 months in Fuders RESIDUAL SUGAR (G/DM³) 1.5 ALCOHOL (%) 11.4

TOTAL ACIDITY (G/DM³) 7 VOLATILE ACIDITY (G/DM³) 0.57 TOTAL SO₂ (MG/DM³) 89 PRODUCTION 6900 Bottles

ALLERGENS Sulfitos 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 LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

