



## Niepoort VV Vinhas Velhas Branco 2019

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 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

2019 was a year with some rainfall and an intensely cold March, which resulted in slow growth. However, thanks to a warm spring, the grapes matured quickly, leading to an earlier harvest. Picking began with the white grape varieties on 26 August and ended with the reds on 26 September. It was a good year, with well-balanced acidities. Although alcohol levels were higher than the previous year, we were able to maintain the freshness and elegance that characterise the wines of the Quinta de Baixo.

### TASTING NOTES

This wine boasts a bright and light lemon yellow appearance, similar to the 2018 vintage. Its nose is discreet, with notes of hazelnut, citrus, and apricot as well as floral and vegetal aromas which add to the wine's complexity and sophistication. This is a serious and unique white wine that impresses the most with its palate: great structure, elegance, outstanding acidity and a saline character which brings us right back to the limestone soils of the Bairrada. Its finish is long, lingering and full of spice.

### TECHNICAL INFORMATION

PRODUCER Niepoort/Quinta de Baixo 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 November 2021 AGEING 20 months in Fuders DRY EXTRACT (G/DM<sup>3</sup>) 18.3  
 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.5 ALCOHOL (%) 11.5 PH 3.16 TOTAL ACIDITY (G/DM<sup>3</sup>) 6.36 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.54  
 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 92 VOLUMIC MASS (G/CM<sup>3</sup>) 0.991 PRODUCTION 7000 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 LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

