



Niepoort VV Vinhas Velhas Branco 2020

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

2020 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

A pale and bright lemon-yellow colour characterises this wine's appearance. Its subtle bouquet of aromas offers notes of tobacco, apricot and citrus, with fleeting floral nuances and aromatic hints of herbs which lend the wine complexity and sophistication. This is a serious and unique white wine that particularly impresses with its structured yet elegant palate, outstanding acidity, and saline touch – you are immediately transported to the limestone soils of the Bairrada region. The finish is long, expressive, and full of spice.

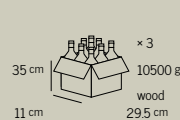
TECHNICAL INFORMATION

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 2022	AGEING	20 months in Fuders
DRY EXTRACT (G/DM ³)	19.3	RESIDUAL SUGAR (G/DM ³)	0.6	ALCOHOL (%)	11	PH	3.11
TOTAL ACIDITY (G/DM ³)	7.31						
VOLATILE ACIDITY (G/DM ³)	0.45	TOTAL SO ₂ (MG/DM ³)	110	VOLUMIC MASS (G/CM ³)	0.991	PRODUCTION	6900 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	LAST UPDATED	2023-05-05				

BOTTLE



BOX



PALLET

