



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/DM³) 19.3

RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 11 PH 3.11 TOTAL ACIDITY (G/DM³) 7.31 VOLATILE ACIDITY (G/DM³) 0.45

TOTAL SO₂ (MG/DM³) 110 VOLUMIC MASS (G/CM³) 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

