



Niepoort Vertente Bee 2015

The Vertente BEE is a wine which aims to put bees and their role as pollinators on a pedestal – they are, after all, facing the threat of extinction in many parts of the world. At Niepoort we recognise that bees form an important part of our ecosystem, and we would like to participate actively in the efforts to keep this species alive.

The Vertente BEE was created in collaboration with British street artist Louis Masai, who is involved in several projects concerned with the conservation of various species of endangered animals. He is also in charge of the “Art of Beeing” project, which explores the beauty, uniqueness and importance of bees through several works of art.

The label depicts a swarm of wild bees in the shape of a heart, and encourages you to plant flowers with every bottle of Vertente BEE in order to support the important role of pollinating bees.

To each bottle we have attached a selection of seeds (phacelia, clover, corn and dill), which can be planted in the garden or in a pot.

The Vertente BEE was produced sustainably and in accordance with Niepoort’s winemaking philosophy.

VINIFICATION

The 2015 vintage presented us with very favourable weather conditions: plenty of sunshine and warmth but without too much moisture, ideal for even growth. One of this year’s peculiarities was the vines’ ability to remain hydrated during the ripening stage. At the end of August and beginning September the basal leaves were still moist and green, the berries well-hydrated and the grape skins thick and firm. The well-balanced musts, the smooth tannins and the deep colour were already pointing to an exceptional vintage for the Douro.

Harvest began in the month of August and continued until the end of September. After a meticulous bunch selection in the vineyards, the grapes were sorted a second time in the cellar. The Vertente 2015 was fermented in conical stainless steel tanks before being left to mature for 22 months in French barriques where the wine also completed its malolactic fermentation.

TASTING NOTES

A beautiful, deep ruby colour matches the wine’s expressive aromatics characterised by minerality as well as dark chocolate and fruits of the forest notes. The wood is well-integrated, providing some hints of smokiness and spice. Tightly structured, profound, with a good backbone, this wine is elegant and fine on the palate, with well-integrated tannins, balanced acidity and a long finish. A vintage such as 2015 shows a fantastic balance between fruit and acidity as well as between body and smooth tannins. This is a great year for the Vertente, which will age superbly in the cellar.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist VINEYARDS On the right bank of the Douro River

AVERAGE VINE AGE 35-80 years GRAPE VARIETIES Tinta Amarela, Touriga Franca, Rufete and others VINES PER HA 4000 to 6500 vines

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 150-500m above sea level HARVEST PERIOD September

HARVEST METHOD Manual MALOLACTIC In barriques FERMENTATION In stainless steel tanks BOTTLED July 2017

AGEING 22 months in French oak barriques (228 L) RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 12.2 PH 3.57 TOTAL ACIDITY (G/DM³) 5.1

VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 40 TOTAL SO₂ (MG/DM³) 119 ALLERGENS Sulfitos

FOOD SUGGESTIONS White meats (turkey, chicken), grilled dishes. Oily fish (salmon, sea bass). Vegetarian options: pasta and quiches.

SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

