



Niepoort Voyeur 2018

In the usual creative free spirit of Niepoort, in the past few years we decided to test vinifying some of our wines in clay amphorae. After several experiments, in 2018 we produced a wine which we liked very much indeed – the Voyeur! After many months of ageing, we opened the various amphorae in the Quinta de Nápoles and created the ideal blend offering the right combination of freshness, good acidity and lightness.

VINIFICATION

The 2018 vintage was a cool year up until August, with the coolest July recorded in the 21st century. Compared to 2017, the maturation process showed a delay of 3 weeks. The first days of August brought a sudden increase in temperatures: 4 August was the hottest day of the 21st century to date, causing the ripening process to progress slowly during the month of September. Due to water stress, the vines gave us musts with low alcohols and good phenolic ripeness as well as sufficient complexity and minerality.

The Voyeur 2018 was fermented and macerated in six 1000L clay amphorae for approximately 8 months. Each amphorae contained a wine from a different site in the Douro Valley, all planted with old vines. In this wine, the individual grape varieties are not the most important factor, it is rather the complexity resulting from the blend of the varieties – including white ones – that takes centre stage. The vineyards range from 40 to 50 years of age and grow in high-lying areas which provide a very refreshing aromatic profile and enable the wines to age for 8 months without losing their character.

TASTING NOTES

The Voyeur offers a light-coloured core with violet and orange hints. On the nose, the fruit is quite pronounced, with light nuances of clay which however do not mask the wine's bouquet.

Elegance and low alcohol characterise the palate, with well-integrated notes of amphorae which add to the wine's lingering finish.

TECHNICAL INFORMATION

PRODUCER Niepoort (vinhos) S.A REGION Douro WINE COLOR Red SOIL TYPE Schist VINEYARDS High zones
 AVERAGE VINE AGE 40 to 50 years GRAPE VARIETIES Field blend of Old Vines PRUNING METHOD Guyot and Royat
 HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC In clay amphorae
 FERMENTATION In clay amphorae BOTTLED June 2019 AGEING 8 months in clay amphorae RESIDUAL SUGAR (G/DM³) 2.1
 ALCOHOL (%) 12.6 PH 3.72 TOTAL ACIDITY (G/DM³) 5.61 VOLATILE ACIDITY (G/DM³) 0.59
 FREE SO₂ AT BOTTLING (MG/DM³) 16 TOTAL SO₂ (MG/DM³) 36 VOLUMIC MASS (G/CM³) 0.992 PRODUCTION 5300 Bottles
 ALLERGENS Sulfito FOOD SUGGESTIONS Light and simple dishes as well as comfort food.
 SUITABLE FOR VEGANS & VEGETARIANS yes

BOTTLE

BOX

PALETTE

