



Niepoort 'Charme 2006

Charme is an elegant wine with mature tannins. Small details make the production of Charme a risky challenge, but it also makes the wine so unique and rare.

Small, sheltered vineyards with low production from Vale de Mendiz in the Pinhão valley are the key elements for Charme.

Vinification

Old vineyards from Vale de Mendiz in the Pinhão valley are a key element for Charme, these small, sheltered vineyards with low production are the essences for elegant wines with mature tannins. The 2006 harvest of Charme was made early in September to avoid high alcohol content and low acidity. Rigorous selection was done in the vineyard and winery. The wine is fermented in traditional granite lagars, with all the stems. After a short maceration in lagar, the end of alcoholic and the malolactic fermentation was carried out in French oak barrels. The wine remains in barrel for 19 months.

Tasting Notes

Light in color, and fresh and vibrant. Charme 2006 is particularly refined, elegant and expressive. It has a lot of complexity and a long finish.

Technical Information

Product . Charme Tinto 2006
Producer . Niepoort (Vinhos) S.A.
Production . 3600 bottles
Region . Douro
Soil Type . Schist
Vineyards . Vale de Mendiz
Vineyard Age . 70 years and more than 100 years
Grape Varieties . Tinta Roriz, Touriga Franca and others

Vines per Ha . 6000
Pruning System . Double Guyot and Royat
Alt. from Sea Level . 350 m
Harvest Period . September 2006
Harvest Method . Hand picked
Malolactic . Casks
Fermentation . Granite lagars and casks

Bottled . July 2008
Ageing . 19 month in french oak casks
Dry Extract . 26.2g/dm³
Alcohol . 13,91% vol
Total Acidity . 5,22 g/dm³ Tartaric Acid
Volatile Acidity . 0,56 g/dm³ Ascetic Acid
pH . 3.60
SO₂ Free Wad . 26 mg/dm³

Suggestions:

Mushrooms and dishes with game, such as partridge or pheasant.

