



Niepoort 'Charme 2009

Charme is a rare wine from the Douro, its elegance and complexity, combined with the smooth tannins are a unique way of expressing the old sheltered vineyards from Vale Mendiz in the Pinhão Valley, the heart of the Douro region. All the small details that make this great wine, turns the final result very difficult to achieve. In the end only the best barrels are chosen to be bottled as Charme.

Vinification

2009 was a very fresh year until the beginning of August. A good amount of water in the soil and a cold weather, unusual in the Douro Valley, was leading us to a long maturation season. But incredible high temperatures from 12th of August onwards, resulted in a very fast maturation process all over the region. Harvest started earlier, in the beginning of September.

Fermentation was done in traditional stone lagares, foot trodden, with all the stems. After a short maceration, alcoholic and malolactic fermentations were finished in French oak barrels, where the wine aged for 14 months. Bottling was done without any fining or filtration.

Tasting Notes

Darker in color than the previous edition, Charme 2009 maintains its richness, freshness and elegance, with cherry, plums and pine needles aromas, earthy notes of mushrooms and truffles and elegant notes of tea leaves. The palate is long and fresh with good structure supported by soft tannins, mineral notes involving fruit and contributing to a very long, intense lasting finish.

Technical Information

Product . Charme Red	Vines per Ha . 6000-6500	Ageing . 14 month in french oak casks
Producer . Niepoort (Vinhos) S.A.	Pruning System . Double Guyot and Royat	Dry Extract . 26,8 g/dm ³
Region . Douro	Alt. from Sea Level . 300-350 m	Alcohol . 14,03% vol
Year . 2009	Harvest Period . September 2009	Total Acidity . 5,02 g/dm ³ Tartaric Acid
Soil Type . Schist	Harvest Method . Hand picked	Volatile Acidity . 0,60 g/dm ³ Ascetic Acid
Vineyards . Vale de Mendiz	Malolactic . Casks	pH . 3-74
Average Vine Age . 70 years and more than 100 years	Fermentation . Granite lagars and casks	SO₂ Free Wad . 24 mg/dm ³
Grape Varieties . Tinta Roriz, Touriga Franca and others	Bottled . March 2011	Production . 9 900 bottles



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

