



Niepoort 'Redoma Branco 2009

The grapes for Redoma Branco 2009 came from small and old vineyards, with many different varieties: Rabigato, Codega, Donzelinho, Viosinho and Arinto are the main ones. These vines, planted at high altitude, between 400 and 700 meters, on the right side of the Douro River, tend to result in delicate and mineral wines with great complexity. The final result is an impressive wine, with great intensity, freshness and minerality.

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 without any shrivel berry. Harvest started earlier, in the beginning of September.

After sorting, the grapes were pressed during the night without any maceration, and decanted during 24 hours at low temperature. The natural fermentation occurred in French oak barrels (228 l and 500 l) at 18 °C, ageing afterwards for 8 months with lees, without malolactic fermentation or batonnage to maintain the freshness.

Redoma Branco 2009 was done in search of freshness and elegance. Using higher and less exposed vineyards, we manage to keep good freshness after a very hot maturation period.

Tasting Notes

Very fine and complex aroma, with mineral and citric notes, apricots, peaches and white flowers aromas, with a slight smoky character, very elegant.

Citric and mineral fresh flavor, along with almonds notes. Good volume and concentration with very good freshness leading to a long and complex final.

Technical information

Product . Redoma Branco 2009
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2009
Soil Type . Schist
Vineyards . Cima Corgo
Average Vine Age . 40-80 years
Grape Varieties . Rabigato, Codega, Donzelinho, Viosinho, Arinto and others

Vines per Ha . 5000
Pruning System . Guyot and Royat
Altitude . 400-700 m
Harvest Period . September
Harvest Method . Hand picked
Malolactic . None
Fermentation . French oak casks
Bottled . May 2010
Ageing . 8 months in French Oak Casks (228 l and 500 L)

Alcohol . 13,73 %
Dry Extract . 17,7 g/dm³
Total Acidity . 4,87 g/dm³ (tartaric acid)
Volatile Acidity . 0,45 g/dm³ (acetic acid)
pH . 3,30
SO₂ free at bottling . 24mg/dm³
Residual Sugar . 2,0 g/dm³
Production . 26.560 bottles

Food suggestions:

Oven backed fish
Dishes with white meat



Vegetarian suggestions:

Pasta or noodle dishes
with cheese

