



# Niepoort 'Redoma Branco Reserva 2008

The vineyards for the Redoma White are all planted between 400 and 800 meters altitude, this provides the necessary cooler growing conditions (particularly at night) and longer ripening periods. Coming from very old vineyards with more than 80 years old, redoma reserve always have more complexity and depth, small portion granite soils contribute for special mineral flavors and enhances the freshness of the wine.

## Vinification

2008 was a fresh year in douro wines, good amount of water in the soil, an unusual fresh nights during August and September in the Douro valley led to a slow and longer maturation process. Harvest was done with good weather, during middle September.

After a first selection of grapes done in the vineyard, a very meticulous selection was undertaken before destemming and gentle pressing. The must obtain was left to settle and then transferred to small oak 228 lts casks of French oak, for natural fermentation. The wine aged in casks on is lees without steering, for 9 months without malolactic fermentation.

## Tasting Notes

Extremely fresh and elegant, very mineral with great complexity, with citric aromas and apricots and white peaches notes, elegant and subtle smoke character.

The palate has crisp acidity and great intensity with full texture, with a raft of white fruit flavors and mineral overtones, very persistent with very good ageing potential.

## Technical information

**Product** . Redoma Branco 2008  
**Producer** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** . 2008  
**Soil Type** . Schist  
**Vineyards** . Several vineyards  
**Average Vine Age** . Over 60 years  
**Grape Varieties** . Rabigato, Codega, Donzelinho, Viosinho, Arinto and others

**Vines per Ha** . 6500  
**Pruning System** . Guyot and Royat  
**Altitude** . 400-750 m  
**Harvest Period** . September  
**Harvest Method** . Hand picked  
**Malolactic** . None  
**Fermentation** . French oak casks  
**Bottled** . June 2008  
**Ageing** . 9 month in French Oak Casks (228 L)

**Alcohol** . 12,83 %  
**Dry Extract** . 18,5 g/dm<sup>3</sup>  
**Total Acidity** . 5,42 g/dm<sup>3</sup> (tartaric acid)  
**Volatile Acidity** . 0,46 g/dm<sup>3</sup> (acetic acid)  
**pH** . 3.23  
**SO<sub>2</sub> free at bottling** . 30 mg/dm<sup>3</sup>  
**Residual Sugar** . 2,4 g/dm<sup>3</sup>  
**Production** . 9800 bottles

### Food suggestions:

Oven backed fish  
Dishes with white meat



### Vegetarian suggestions:

Pasta or noodle dishes  
with cheese

