



Niepoort 'Redoma Branco Reserva 2009

Redoma Reserva comes from very old vineyards with more than 80 years old, planted above 600 m of altitude. For Redoma Reserva, the aim is to reach more complexity and deepness, but also more lightness and elegance. Small portions of granite soil contribute for the special mineral flavor and enhances the freshness of the wine.

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 a first selection of the grapes in the vineyard, a very meticulous selection was undertaken before destemming and gentle pressing, without any maceration. The must obtained was left to settle at low temperature and then transferred to small 228l casks of French oak, for natural fermentation. The wine aged in casks, on lees without stirring, for 9 months without malolactic fermentation.

Tasting Notes

Extremely fresh and mineral, with great complexity. Citric aromas, apricots and white peaches notes are present with an elegant and subtle smoke character.

The palate has crisp acidity and great intensity. Full texture, with a raft of white fruit flavors and mineral overtones. Very persistent with high ageing potential.

Technical information

Product . Redoma Branco 2009
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2009
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 2010
Ageing . 9 months in French Oak Casks (228 L)

Dry Extract . 17,0 g/dm³
Alcohol . 13,50% vol
Total Acidity . 4,98 g/dm³ Tartaric Acid
Volatile Acidity . 0,48 g/dm³ Acetic Acid
pH . 3.20
Free SO₂ at bottling . 19 mg/dm³
Residual Sugar . 2,0 g/dm³
Production . 10 200 bottles



Food suggestions:

Oven backed fish
Dishes with white meat



Vegetarian suggestions:

Pasta or noodle dishes
with cheese

