



Niepoort 'Redoma Branco Reserva 2010

This was the first white wine produced by Niepoort. The aim, since the launch of the first Redoma Reserva, has been to express the character of the old vineyards planted in high altitude in mica slate soils, the low yields of the vineyards with more than 80 years old and the mineral character of the soils. The result is a wine with a fantastic ageing potential where the freshness is the key element.

Vinification

2010 was uncommonly wet during winter and early spring, with heavy rains during these months. As a consequence the yields were high and we had to deal with a strong disease pressure on the vineyard. The maturation period was very hot and dry, but fortunately, light rain in the first days of September helped, especially on the older and high altitude vineyards, contributing to a balanced maturation process.

After being sorted, the grapes were pressed during the night without maceration and decanted during 24 hours at low temperature. The wine fermented and aged in French oak barrels in the presence of fine lees for nine months, until bottling. The malolactic fermentation did not occur.

Tasting Notes

Although 2010 was not an easy harvest, all the white wines show a great character, with fantastic mineral notes. Redoma Reserva, has intense citric and white flowers aromas with fresh mineral notes and great complexity. The palate is firm and elegant showing, stone fruit flavors and mineral notes combined with a subtle smoke character. Very persistent, with a great ageing potential.

Technical information

Product . Redoma Branco 2010
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2010
Soil Type . Mica Schist and granite
Vineyards . Several vineyards
Average Vine Age . Over 80 years
Grape Varieties . Rabigato, Codega, Donzelinho, Arinto and others

Vines per Ha . 6500
Pruning System . Guyot and Royat
Alt. from Sea level . 600 m
Harvest Period . September
Harvest Method . Hand picked
Malolactic . None
Fermentation . French oak casks
Ageing . 9 months in French Oak Casks (228 L)

Bottled . June 2011
Dry Extract . 17,7 g/dm³
Alcohol . 13,50% vol
Total Acidity . 4,86 g/dm³ Tartaric Acid
Volatile Acidity . 0,46 g/dm³ Acetic Acid
Residual Sugar . 2,1 g/dm³
pH . 3,29
Free SO₂ at bottling . 24,0 mg/dm³
Production . 13 050 bottles



Food suggestions:

Oven backed fish
Dishes with white meat



Vegetarian suggestions:

Pasta or noodle dishes
with cheese

