



Niepoort Redoma Rosé 2004

Niepoort launched the first Rosé in 1999, proving that serious and high-quality wines may also be coloured pink.

Contrary to the typical winemaking of Rosé, Redoma Rosé is fermented in new French oak casks after free run juice from traditional stone lagares. Complexity is obtained by a long skin contact. Old vineyards from Quinta de Nápoles and other vines close to Pinhão are used for Redoma Rosé.

Tasting Notes

Intense and elegant nose with notes of fruits and spices and well integrated wood. Concentrated, but at the same time fresh and with a balanced acidity.

Vinification

The harvest was early to assure the freshness and natural acidity along with the complexity of the old vines.

The fermentation occurred in new French oak casks without ageing. Later the wine aged in stainless steel for seven month, where the partial malolactic fermentation added complexity to the wine.

The result is a contrasting wine: intense but smooth, concentrated but fresh and with a good acidity. A rosé with great complexity.

Technical Information

Product . Redoma Rosé 2004
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2004
Soil Type . Schist
Vineyards . Quinta de Nápoles e other small vineyards
Vines Age . 30 and 50 years
Grape Varieties . 30% Tinta Amarela, 20% Touriga Franca . 50% others

Vines per Ha . 3.000 a 5000
Pruning Method . Guyot
Alt. from Sea Level . 200-400 m
Harvest Period . September
Harvest Method . Hand picked
Malolactic . Stainless steel (partial)
Fermentation . New French oak casks
Bottled . April 2005
Ageing . 7 month in stainless steel
Dry Extract . 23,8 g/dm³

Alcohol . 13.25 % vol
Total Acidity . 5.2 g/dm³ Tartaric Acid
Volatile acidity . 0.48 g/dm³ Acetic Acid
Ph . 3.18
Free SO₂ at Bottling . 37 mg/dm³
Production . 2800 bottles

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