



Niepoort 'Redoma Rosé 2008

Niepoort launched the first Rosé in 1999, proving that serious and high-quality wines may also be colored 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 Napóles and other vines close to Pinhão are used for Redoma Rosé.

Vinification

2008 was a fresh and humid year similar to 2007. Maturation process started very balanced with good amount of water in the soil, a fresh nights occurred during end of August and September and low yields obtain were just perfect to obtain very balanced musts, with elegant fruit and good acidity. The fermentation occurred in new French oak casks without ageing. Later the wine aged in stainless steel for six month, the malolactic fermentation didn't occur to maintain the natural freshness of the wine.

Tasting Notes

Intense and elegant nose with notes of red berries fruits, spices notes and well integrated toasty character.

Great freshness and long lasting finish with good structure and volume shows well the complexity of older vineyards, balanced acidity, elegant and complex.

Technical Information

Product . Redoma Rosé 2008
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2008
Soil Type . Schist
Vineyards . Quinta de Nápoles and other small old vineyards
Average Vine Age . 30 and more than 60 years
Grape Varieties . 30% Tinta Amarela, 20% Touriga Franca and 50% others

Vines per HA . 6000
Pruning Method . Guyot and Royat
Alt. from Sea Level . 200-400 m
Harvest Period . September
Harvest Method . Hand picked
Malolactic . Without malolactic
Fermentation . French Oak Casks
Bottled . May 2009
Ageing . 6 months in stainless steel
Dry Extract . 22.7 g/dm³
Residual Sugar . 3,4 g/dm³

Alcohol . 13,5 % vol
PH . 3,42
Total Acidity . 5,2 g/dm³ Tartaric Acid
Volatile Acidity . 0,34 g/dm³ Acetic Acid
Free SO₂ at Bottling . 22 mg/dm³
Production . 10.584 bottles

Suggestions:

Oysters
Oven cooked fish
Poultry and light meats



Vegetarian suggestions:

Any dish with beetroot
Caesar salads
Cheese dishes

