



Niepoort 'Redoma Rosé 2010

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 longer skin contact using old vineyards grapes. More than a summer afternoon wine, Redoma rosé is a wine to go with food, with a white wine freshness and the volume and the structure of a red.

Vinification

The 2010 year will be remembered by the strong rains all over winter and beginning of spring, high amounts of water in the soil led to higher yields and raised the diseases pressure in the vineyards; July and August were hot and dry, promoting a fast maturation process. The increased amount of cluster per vine didn't allow the sugar levels to rise into levels similar with the previous harvest.

Fermentation was done in new oak barrels and the ageing in vats, with no malolactic done the wine kept the freshness and acidity enough to balance the structure and the volume of older vineyards.

Tasting Notes

Intense and very vivid aroma with notes of red berries fruits, white flowers and spicy-earthly character and well integrated toasted notes

Great freshness and intensity, full body rosé, plenty of fruit with long lasting finish and very good structure.

Technical Information

Product . Redoma Rosé 2010
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2010
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 . April 2011
Ageing . 5 months in stainless steel

Dry Extract . 19,8 g/dm³
Residual Sugar . 1,8 g/dm³
Alcohol . 13,03 % vol
PH . 3.73
Total Acidity . 3,74 g/dm³ Tartaric Acid
Volatile Acidity . 0,31 g/dm³ Acetic Acid
Free SO₂ at Bottling . 19 mg/dm³
Production . 23.000 bottles

Suggestions:

Oysters
Oven cooked fish
Poultry and light meats



Vegetarian suggestions:

Any dish with beetroot
Caesar salads
Cheese dishes

