

NIEPOORT REDOMA TINTO 2002

REDOMA IS LIKE THE DOURO "EXTREME AND WITH A RIGOROUS CHARACTER". OLD VINEYARDS FROM THE PINHÃO VALLEY LOCATED AT HIGH ALTITUDE ARE THE BASE FOR REDOMA.

TASTING NOTES



RUBY IN COLOUR. INTENSE AROMA WITH BLACKBERRY FRUIT, MOKA AND SPICY EDGE, WITH LOVELY MINERALITY: FRESH AND APPEALING SMOKY CHARACTER.

THE PALATE IS INTENSE, SAVOURY, MINERAL AND SPICY WITH GOOD ACIDITY. VERY FRESH AND POTENTIALLY LONG LIVED

VINIFICATION

2002 WAS A DIFFICULT YEAR, AS WE HAD A LOT OF RAIN DURING HARVEST. NEVERTHELESS WE MANAGED TO HARVEST MOST OF THE GRAPES BEFORE THE RAIN. THE HARVEST STARTED EARLIER FOR THE SOUTH FACING VINEYARDS TO ACHIEVE GOOD MATURITY AND HEALTHY GRAPES.

A VERY PRECISE SELECTION OF GRAPES WAS CARRIED OUT IN THE WINERY IN ORDER TO AVOID ROTTEN, UNRIPE OR OVERRIPE BERRIES. AFTER DESTEMING THE FERMENTATION WAS DONE IN OLD STONE LAGARES AND FOOT TREADING AND IN STAINLESS STEEL LAGARES WITH HYDRAULIC SYSTEMS. THE AVERAGE MACERATION TIME WAS 10 DAYS. AGEING WAS DONE IN CASKS WITH CONTROLLED TEMPERATURE.

TECHNICAL INFORMATION

PRODUCT:	Redoma Tinto	PRODUCER:	Niepoort (Vinhos) S.A.
REGION:	Douro	YEAR:	2002
SOIL TYPE:	Schist	VINEYARDS:	Several old vineyards mixed vines
VINES AGE:	60-120 years	GRAPE:	Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela e Tinto Cão
VINES PER HA:	6000	VARIETIES:	Guyot and Royat
ALT. FROM SEA LEVEL:	300-400 m	PRUNING METHOD:	September
HARVEST METHOD:	Hand picked	HARVEST PERIOD:	Cask
FERMENTATION:	Stainless steel lagares	MALOLACTIC:	Junho 2004
AGEING:	16 month in french oak casks (228l)	BOTTLED:	32.8 g/dm ³
ALCOHOL:	13.29 % vol	DRY EXTRACT:	6.45 g/dm ³ Tartaric Acid
VOLATILE ACIDITY:	0.62 g/dm ³ Acetic Acid	TOTAL ACIDITY:	3.56
FREE SO₂ AT BOTTLING:	39 mg/dm ³	PH:	20000 bottles
		PRODUCTION:	

PRESENTATION

BOTTLE		CASE		PALLET	
EAN	5602840072503	EAN	n/a	DIM.	
VOLUME BOTTLE	750 ml	BOTTLES PER CASE	6	CASES PER LAYER	10
WEIGHT BOTTLE		WEIGHT CASE		NO LAYERS	8
		DIM. (L X W X H) CM		TOTAL	80