



Niepoort Redoma Tinto 2004

Redoma evokes the Douro, with its impressive nature, wild character and strong personality. Great structure, with fine tannins, spicy and balsamic aromas recall the natural plants of Douro. Redoma is produced from 60 year old vineyards, mainly north facing ones, where different varieties are planted together like the tradition in Douro, the most common varieties that we can find there are: Touriga Franca, Tinta Roriz, but we can also find Tinta Amarela, Tinta Francisca e Sousão among others. Redoma 2004 impresses us for its strong character and personality with all the qualities of a Douro ambassador.

Tasting Notes

Dark intense rubi color, Fruity aromas with red and dark fruits, pepper and estêva aromas, earthy and spice character, everything involved by an elegant and discrete smoky aroma without overcoming the other characteristics.

The palate is vibrant with very well defined structure, with fruit and minerality getting together with good freshness and present but fine tannins, very long and persistent. Great ageing potential

Vinification

2004 was very hot and dry year, although a small rain in middle August gave enough water to allow a balanced maturation. As a result 2004 presents quite balanced wines without too much alcohol and with very good phenolic maturation.

Grapes were harvested in the 2^a and 3^a week of September to small 20 kg boxes, and the grapes were selected first in the vineyard and then in the winery using the sorting tables to guarantee the grape quality. After total destemming, 50% of the wine fermented for 8 to 10 days in traditional stone lagares, where the grapes were feet crushed. The other 50 % fermented in stainless steel small vats with macerations up to 15 days.

The wine aged for 18 months in French oak barrel where they done the malolactic fermentation.

Technical Information

Product . Redoma Tinto 2004
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2004
Soil Type . Schist
Vineyards . Several old vineyards mixed vines
Average Vine Age . 60-120 years
Grape Varieties . Touriga Franca, Tinta Roriz, Tinta Amarela, tinta Francisca e Sousão

Vines per Ha . 6000
Pruning Method . Guyot and Royat
Alt. from Sea Level . 100-400 m
Harvest Period . September
Harvest Method . Hand picked
Malolactic . Cask
Fermentation . Stainless steel lagares
Bottled . July 2006

Ageing . 18 month in french oak casks, 228l
Dry Extract . 33.7 g/dm³
Alcohol . 14.07 % vol
Total Acidity . 5.65 g/dm³ Tartaric Acid
Volatile Acidity . 0.62 g/dm³ Acetic Acid
Ph . 3.59
Free SO₂ at Bottling . 31 mg/dm³
Production . 18 300 bottles

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