



Niepoort 'Redoma Tinto 2005

Redoma is like the Douro, with character and strong personality: a wine with great structure, fine tannins and huge persistence.

Redoma is produced from several vineyards located in Cima Corgo Region. These are over 60 year old vineyards mainly north facing where we can find a typical field blend of Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela and Tinto Cão. At Niepoort we feel Redoma is the perfect Douro ambassador.

Vinification

2005 was a dry and hot year in the Douro region; a very hot summer gave rise to vine stress special in south facing vineyards. A light rain shower in early September allowed a complete fruit maturation with some very good acidity.

The harvest occurred in the 2nd half of September to 20 kg small boxes. After careful selection in the vineyard, overripe grapes were sorted out in the winery. After total destemming, 50% of the grapes fermented in traditional stone lagares with temperature control system and gentle foot treading and the other half in stainless steel with more than 15 days of total maceration. The wine aged in French oak barrels during 18 months, where they done the malolactic fermentation.

Tasting Notes

Dark rubi colour, earthy and spice aromas along with small berries fruits, pepper and esteva aromas, plenty of Douro 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.

Technical Information

Product . Redoma Tinto 2005
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2005
Soil Type . Schist
Vineyards . Several old vineyards mixed vines
Average Vine Age . 60-120 years
Grape Varieties . Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela, Tinto Cão and others

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 . August 2007

Ageing . 18 month in french oak casks, 228l
Dry Extract . 28.6 g/dm³
Alcohol . 13.38 % vol
Total Acidity . 5.11 g/dm³ Tartaric Acid
Volatile Acidity . 0.58 g/dm³ Acetic Acid
Ph . 3.69
Free SO₂ at Bottling . 28 mg/dm³
Production . 25.000 bottles

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