



Niepoort 'Redoma 2006

Redoma represents the Douro as it is: wild with strong character, capable of give us structured dark colored wines, with good acidity full of complexity and personality, which developed with years in the bottle like vineyards slowly grow on this area.

Redoma is produced from several old vineyards located in Cima Corgo Region, the geographic center of the region; here we have the best of two world's concentration from the old vineyards and freshness and elegance from the high north facing vineyards. The blends in the different vineyards include Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão, and several others. At Niepoort we feel Redoma is the perfect Douro ambassador.

Vinification

2006 started with fairly good amount of water in the soils, a hot but humid spring got the vineyards in good shape to maturation period, although with some diseases presence.

A few solid showers occurred in middle August were just perfect to achieve a balanced maturation, but with an unseasonably high temperatures of last week of August and two first weeks of September, harvest date was brought forward to beginning of September.

The harvest occurred September to 20 Kg small boxes. After careful selection, both in vineyards and in winery, all the grapes were fermented without the stems, partially in stainless steel small vats and partially in traditional stone lagares where the grapes were gentle foot treading.

The wine aged in French oak barrels during 20 months, where they've done the malolactic fermentation.

Tasting Notes

Dark colour, red and black macerated berries aromas, black plums notes, earthy and spice aromas along with an intense balsamic character, plenty of Douro.

The palate is vibrant and very well defined with good tannic structure, the fruit is present but also with strong mineral character, powerful but with an appealing freshness, very long and persistent. Very good ageing potential.

Technical Information

Product . Redoma Tinto 2006

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 2006

Soil Type . Schist

Vineyards . Several old vineyards mixed vines

Average Vine Age . 60-120 years

Grape Varieties . Touriga Franca, 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 . June 2008

Ageing . 20 month in french oak casks (228 L)

Dry Extract . 29,9 g/dm³

Alcohol . 14.2% vol

Total Acidity . 5.15 g/dm³ Tartaric Acid

Volatile Acidity . 0.68 g/dm³ Acetic Acid

pH . 3.64

Free SO₂ at Bottling . 28 mg/dm³

Production . 24 300 bottles

Food suggestions:

Spicy Food,
Steak poivre,
Red meat, wild



Vegetarian suggestions:

Spicy dishes, i.e. with
Mushrooms;
Indian Food

