



# Niepoort 'Redoma Tinto 2007

Redoma represents the Douro as it is; wild with strong character, capable of giving us structured dark coloured wines, with good acidity full of complexity and personality, yet balanced and elegant, which develop with years in the bottle like vineyards slowly growing old in the area. Redoma is produced from several old vineyards located in the Cima Corgo Region, the geographic centre of the Douro region; mainly north facing ones, here we have the best of both world's concentration from the old vineyards and freshness and elegance from the high north facing vineyards. The blends in the different vineyards include Tinta Amarela, Touriga Franca, Tinta Roriz, Tinto Cão, and several others. At Niepoort we feel Redoma is the perfect Douro ambassador.

## Vinification

2007 was an excellent year with good levels of rainfall evenly spread out during all growing and maturation season, this led to a balanced maturation period without too much hydric stress, with low yields all wines had the perfect combination between concentration and acidity. The harvest occurred during September. After careful selection both in the vineyards and in the winery, all the grapes were fermented without the stems, partially in stainless steel small vats with longer maceration and partially in traditional stone lagares where the grapes were gently foot trodden. 60 % of the wine aged in French oak barrels, and the remaining 40% in 2000 lts oak vats, where malolactic fermentation occurred.

## Tasting Notes

Dark in colour, red and black macerated berry aromas, black plums and spicy notes, mineral earthy character, intense with plenty of Douro personality. The palate is very well defined with vibrant acidity and with a well integrated tannic structure, the fruit is present but also with a strong mineral character, powerful but with an appealing freshness, very long and persistent. Very good ageing potential.

## Technical information

**Product** . Redoma Tinto 2007  
**Producer** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** . 2007  
**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 System** . Guyot and Royat  
**Altitude** . 100-400 m  
**Harvest Period** . September  
**Harvest Method** . Hand picked  
**Malolactic** . Cask/2000 L oak vats  
**Fermentation** . "Stainless steel tanks and stone lagares"  
**Bottled** . July 2009

**Ageing** . 22 month in french oak casks, 228 L and oak vat (2000 L)  
**Alcohol** . 13,34% vol  
**Dry Extract** . 27,4 g/dm<sup>3</sup>  
**Total Acidity** . 5,13g/dm<sup>3</sup> Tartaric Acid  
**Volatile Acidity** . 0,64 g/dm<sup>3</sup> Acetic Acid  
**pH** . 3.6  
**Free SO<sub>2</sub> at Bottling** . 22 mg/dm<sup>3</sup>  
**Production** . 30.940 bottles

### Food suggestions:

Spicy Food,  
 Steak poivre,  
 Red meat, wild



### Vegetarian Suggestions:

Spicy dishes  
 i.e. with  
 Mushrooms

