



# Niepoort 'Redoma Tinto 2008

Redoma represents the Douro as it is: wild, with strong character, capable of giving structured dark colored wines, with good acidity, full of complexity and personality, but also balanced and elegant, with great ageing potential.

Redoma is produced from several old vineyards, from Cima Corgo, in the geographic center of the Douro region, mainly from north facing vineyards. Here we have the best of two worlds: concentration from the old vineyards and freshness and elegance from the high north facing ones. The blends in the different vineyards include Tinta Amarela, Touriga Franca, Tinta Roriz, Tinto Cão, and several others.

## Vinification

2008 was an excellent year for the Douro wine region. Rain, during spring and beginning of summer, allowed the soil to maintain good water levels until harvest. On another hand, low yields, due mainly, to rain during flowering season, were very important to obtain quality fruit with great acidity and balanced sugar contents.

The harvest occurred in September. After careful selection, in the vineyards and the winery, the grapes were fermented without stems, partially in stainless steel small vats with long maceration and partially in traditional stone lagares where the grapes were gently foot treaded. The wine aged in French oak barrels for 20 months, where malolactic fermentation occurred.

## Tasting Notes

Dark color. Complex and subtle aromas: black plums and spice notes, mineral earthy character and intense aromas of native bush plants from Douro Valley. Plenty of character. The palate is very well defined, with vibrant acidity and well integrated tannic structure; the fruit is present, strong mineral character, powerful but with an appealing freshness, very long and persistent. With great ageing potential.

## Technical information

**Product** . Redoma Tinto 2008  
**Producer** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** . 2008  
**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  
**Fermentation** . Stainless steel vats and stone lagares  
**Bottled** . July 2010

**Ageing** . 20 months in French oak casks, 228l  
**Alcohol** . 12,97% vol  
**Dry Extract** . 19,8 g/dm<sup>3</sup>  
**Total Acidity** . 5,72 g/dm<sup>3</sup> Tartaric Acid  
**Volatile Acidity** . 0,45 g/dm<sup>3</sup> Acetic Acid  
**pH** . 3.19  
**Free SO<sub>2</sub> at Bottling** . 28 mg/dm<sup>3</sup>  
**Production** . 13 847 bottles

### Food suggestions:

Spicy Food,  
Steak poivre,  
Red meat, wild



### Vegetarian Suggestions:

Spicy dishes  
i.e. with  
Mushrooms

