



Niepoort 'Redoma Tinto 2009

Redoma red expresses the Douro character as we understand it: the edgy tannins represent the wilderness and the steepness of the vineyards, the strong character, results from the mountain hard viticulture, the mineral notes express the schist's soils of the region, and the rich aroma, the sunny summer days.

This was the first Douro wine produced by Niepoort in 1991, 20 years later many things have changed in Douro, but Redoma has kept its character.

Produced from several north facing old vineyards over 60 years old, located in the Cima Corgo Region, the blends in the different vineyards include Tinta Amarela, Touriga Franca, Tinta Roriz, Tinto Cão, and several others.

Vinification

2009 was a very fresh year until the beginning of August. A good amount of water in the soil and a cold weather, unusual in the Douro Valley, was leading us to a long maturation season. But incredible high temperatures from 12th of August onwards, resulted in a very fast maturation process all over the region without any shrivel berry. Harvest started earlier, in the beginning of September.

After a careful selection in the vineyards and winery, the grapes were fermented, partially in stainless steel small vats with long maceration and partially in traditional stone lagares where the grapes were gently foot treaded. In some of the wines, small amounts of stems were used in order to obtain a fresh character. 60% of the wine aged in French oak barrels and 40% in 2000 L oak vats where the malolactic fermentation occurred.

Tasting Notes

Dark in color. Red and black fruit aromas with plenty of plums, cherries notes and balsamic herbaceous aromas reminding the native Mediterranean flora. Strong mineral character with a wet stone aroma, very rich and complex. The palate is firm, supported by a good acidity and great tannic structure, soft, with present tannins, very long and persistent.

Technical information

Product . Redoma Tinto 2009
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2009
Soil Type . Schist
Vineyards . Several old vineyards with mixed varieties
Average Vine Age . 60-120 years
Grape Varieties . Tinta Amarela, Touriga Franca, Tinta Roriz, 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 lagares
Bottled . August 2011
Ageing . 21 months in French oak casks, 228l and 2000 L

Dry Extract . 28,9 g/dm³
Alcohol . 14,0% vol
Total Acidity . 5,27 g/dm³ Tartaric Acid
Volatile Acidity . 0,75 g/dm³ Acetic Acid
pH . 3,62
Free SO₂ at Bottling . 19 mg/dm³
Production . 18 500 bottles

Food suggestions:

Spicy Food,
Steak poivre,
Red meat, wild



Vegetarian Suggestions:

Spicy dishes
i.e. with
Mushrooms

