



Niepoort 'Robustus 2007

The name Robustus pays tribute to the first wine that Dirk Niepoort made in 1990 with the same name and which was never released. The inspiration behind Robustus is essentially based on traditional techniques in old wood ageing to soften the tannins. The idea was to make a wine, which portrays well the Douro and its vineyards, of great structure, with the presence of tannins and acidity giving it vigour and nerve as well as many years of life in bottle. It's ageing in 2000 liters wood vats for 4 years, allows a powerful wine to develop, based on aromatic complexity. The balance of well integrated tannins derived from the length of time ageing and its great acidity.

Vinification

2007 was a very good year, wines obtain were very fresh and balanced with very good tannic structure, without excesses in alcohol levels. Vinification was carried out in vat with Robustus in mind, using 50% of the stems, with 45 days of total maceration; the wine was aged from the beginning in 2000 L wood vats.

Bottling was done in March 2011 with no fining or filtration.

Tasting Notes

4 years in wood didn't take Robustus is youth and is freshness, instead it gave elegance and complexity to is very intense aroma where notes of coffee and cigar box are together with those of dark and red fruits, from the slate soil we have a spice and balsamic character. The palate has great amplitude with the presence of mineral earthy notes; long and vivid the wine imposes itself on tasting by its freshness and youth than by the weight of its structure which exhibits very polished tannins.

Finish very long and persistent with great ageing potential.

Technical information

Product . Robustus 2007

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 2007

Soil type . Schist

Vineyards . Quinta do Carril and others

Vine age . 60 years, over 100 years

Grape Varieties . Touriga Franca, Tinta Amarela, Tinta Roriz, Touriga Nacional, Tinto Cão and others

Vines per ha . 6000

Pruning System . Guyot

Altitude . 350-550 m

Harvest Method . Hand picked

Harvest Period . September 2007

Malolactic . Casks

Fermentation . Stainless steel conic vat

Ageing . 42 months in 2000 l oak cask

Bottled . March 2011

Dry Extract . 26,8 g/l

Alcohol . 13,8%

Total acidity . 5,24 g/l Tartaric Acid

Volatile acidity . 0,71 g/l Acetic Acid

pH . 3,56

Free SO₂ . 30 mg/l

Production . 4000 bts and 50 magnums



Food Pairing Suggestions:

Game dishes
(Partidge, venison)
Duck rice



Vegetarian suggestions:

Mushrooms
and truffles

