



Niepoort 'Tiara 2007

Tiara is an unusual wine for the Douro region, its great freshness, intensity and ageing potential come from very old vineyards planted at more than 600 m.

Vinification

2007 was a fantastic year for Douro wines, after a rainy spring that substantially increased disease incidence in the vineyards a fresh August led to a slow and balanced maturation process. Harvest was carried out in the absence of rain.

The grapes were harvested in the beginning of September, after total destemming the grapes were pressed and the juice was decanted for 18 hours, fermentation took place in small stainless steel tanks for more than four months, malolactic fermentation was blocked after alcoholic fermentation. The wine was bottled in the first week of June.

Tasting Notes

Very mineral and delicate aroma, intense citric and green apple notes, reductive character, great freshness and complexity.

The palate is vibrant, with good structure and high acidity, intense aroma with fresh fruit notes, exceptional lightness with intense mineral notes and very persistent.

Technical Information

Product . Tiara Branco 2007

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 2007

Soil Type . Schist

Vineyards . Different small vineyards

Average Vine Age . 40, 60 to 100 years

Grape Varieties . Codega, Rabigato, Donzelinho, Viosinho,ercial and others

Vines per HA . 6500

Pruning Method . Guyot and Royat

Alt. from Sea level . 600-800 m

Harvest Period . September

Harvest Method . Hand picked

Malolactic . None

Fermentation . Stainless steel

Bottled . June 2007

Ageing . 8 Month in stainless steel

Dry Extract . 22,2 g/dm³

Alcohol . 12,55 % vol

Total Acidity . 6,21 g/L Tartaric Acid

Volatile Acidity . 0,30 g/L Acetic Acid

pH . 3.15

Free SO₂ at Bottling . 32 mg/dm³

Production . 8016 bottles

Food suggestions

Different types of grilled fish dishes



Vegetarian suggestions:

Grilled vegetables or Salads

