



# Niepoort 'Tiara 2008

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

2008 was fresh year ideal for the Douro wines, similar to 2007 the rain occurred during growing season was important to maintain humidity levels of the soils, that led to longer maturation process, cold nights during maturation period were very important to maintain fresh aroma character in grapes until harvest. Lower yields than 2007 gave high concentration to all wines.

The grapes were harvested during all month 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 with fine lees for more than four months, malolactic fermentation was blocked after alcoholic fermentation. The wine was bottled in the first week of June.

## Tasting Notes

Great complexity, wet stone mineral character, intense citric, green apple and white peaches notes, reductive character, great acidity and complexity. The palate is vibrant and intense aroma with fresh fruit, apricot notes, exceptional lightness and volume at the same time, with intense mineral notes and very persistent.

## Technical information

**Product** . Tiara Branco 2008  
**Producer** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** . 2008  
**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 2008  
**Ageing** . 8 Month in stainless steel  
**Dry Extract** . 20,6 g/dm<sup>3</sup>

**Alcohol** . 12,42 %  
**Total Acidity** . 5,67 g/dm<sup>3</sup> (tartaric acid)  
**Volatile Acidity** . 0,47 g/dm<sup>3</sup> (acetic acid)  
**pH** . 3,22  
**Residual Sugar** . 4,0 mg/dm<sup>3</sup>  
**Free SO<sub>2</sub> at Bottling** . 22 mg/dm<sup>3</sup>  
**Production** . 10.200 bottles



**Food suggestions:**  
Different types of  
grilled fish dishes



**Vegetarian suggestions:**  
Grilled vegetables  
or Salads

