



Niepoort 'Tiara 2010

This is the 7th Edition of Tiara, a wine based in the mineral character of the mica slate soils and the complexity of old vineyards, planted at more than 600 m altitude, where Codega do Larinho is the main variety, enhanced by a reductive vinification process.

Vinification

2010 was uncommonly wet during winter and early spring, with heavy rains during these months. As a consequence the yields were high and we had to deal with a strong disease pressure on the vineyard. The maturation period was very hot and dry, but fortunately, light rain in the first days of September helped, especially on the older and high altitude vineyards, contributing to a balanced maturation. The grapes were cut on the first days of September.

After cooled truck transportation the grapes were pressed right away after arriving to the winery, at low temperature, without any maceration. The juice was decanted for 24 hours; fermentation took place in small stainless steel tanks with fine lees for more than four months. 10% of the wine was fermented in large old wood barrels and the malolactic fermentation was blocked after alcoholic fermentation. The wine was bottled in the first week of June.

Tasting Notes

Very complex, with intense mineral and citric notes, fresh cut grass aroma and a slight reductive character promising long life in the bottle; smoked notes. The palate, with great freshness, shows the concentration and elegance of very old vineyards. Vibrant and intense is dominated by the mineral character and the citric peel flavor. It is rich and fresh, with a long ageing potential.

Technical information

Product . Tiara Branco 2010
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2010
Soil Type . Schist
Vineyards . Different small vineyards
Average Vine Age . 40, 60 to 100 years
Grape Varieties . Codega, Rabigato, Donzelinho, Boal, Cercial 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 2011
Ageing . 8 months in stainless steel and 10% in old wood
Dry Extract . 16,4 g/dm³

Alcohol . 13%
Total Acidity . 4,29 g/dm³ Tartaric Acid
Volatile Acidity . 0,42 g/dm³ Acetic Acid
pH . 3,30
Residual Sugar . 2,6 mg/dm³
Free SO₂ at Bottling . 30 mg/dm³
Production . 9 688 bottles

Food suggestions:

Different types of grilled fish dishes



Vegetarian suggestions:

Grilled vegetables or Salads

