



# Niepoort Vertente Tinto 2004

Vertente red wine was first produced in 2000 and conquered an own identity in the red wine family in the last years. Vertente is appealing but complex: the fruit and concentration is typical of Douro wines, and the elegance is typical of Niepoort. Vintage 2004, is like 2003, a balance of elegance, complexity and freshness. Most of the grapes come from Quinta de Nápoles 20 years old vineyards, and the rest from old vineyards from Pinhão valley. Vertente 2004 is a very deep and intense wine with great drinkability.

## Tasting Notes

Dark ruby color, with fruit aromas, spicy with dark and green pepper notes, mineral with light smoky character from the age in barrel. The palate is very appealing, fruity with great freshness; the tannins are smooth with good persistence. A wine to drink now or in the next years.

## Vinification

2004 was a hot and dry year, with rain in middle of August that was very essential to allow a slow and natural maturation process. The results is very balanced wines in 2004.

The grapes were harvested during September to small 20 kg boxes and after a grape selection in the vines a second selection was done in winery using the sorting table. 80 % of the wine was fermented in stainless steel lagares with hydraulic "pisage" system and the others 20 % in stainless steel vats. The wine was aged 15 months in French oak barrels where malolactic fermentation occurred.

## Technical Information

**Product** . Vertente Tinto 2004  
**Producer** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** . 2004  
**Soil Type** . Schist  
**Vineyards** . Nápoles, Pinhão valley  
**Average Vine Age** . 16 - 70 years  
**Grape Varieties** . Tinta Roriz, Touriga Franca, Tinta Amarela, Touriga Nacional and others

**Vines per Ha** . 4500  
**Pruning Method** . Guyot and Royat  
**Alt. from Sea level** . 300 m  
**Harvest Period** . September  
**Harvest Method** . Hand picked  
**Malolactic** . Cask  
**Fermentation** . Stainless steel lagares  
**Bottled** . Maio 2006

**Ageing** . 12 month in French oak casks (228l)  
**Dry Extract** . 32.9 g/dm<sup>3</sup>  
**Alcohol** . 13.63 % vol  
**Total Acidity** . 3.49 g/dm<sup>3</sup> Tartaric Acid  
**Volatile Acidity** . 0.56 g/dm<sup>3</sup> Acetic Acid  
**Ph** . 3.62  
**Free SO<sub>2</sub> at Bottling** . 28 mg/dm<sup>3</sup>  
**Production** . 18 600 bottles

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