



Niepoort 'Vertente 2007

Vertente is an appealing yet complex wine: the fruit and concentration is emblematic of Douro wines, and the elegance is typical of Niepoort. The grapes for the Vertente 2007 come partially from 20 years old vineyards of Quinta de Nápoles in the Tedo Valley, and the rest from Pinhão Valley old vineyards. Vertente 2007 is dense and complex, pleasant to drink now but also with age potential.

Vinification

2007 was an excellent year in the Douro region; rains occurred during spring and early summer, allowing soils to maintain fairly good levels of water until harvest time. Mildew pressure in the vineyards also further reduced yields and was a key factor in producing high fruit concentration with amazing acidity and without excessive levels of sugar content.

The grapes were harvested during the month of September with perfect levels of maturity with good acidity, giving origin to very balanced wines. Following the sorting table grapes were totally destemmed. The wine fermented in stainless steel tanks and lagares, with total maceration varying between 8 to 25 days. The wine aged for 18 months in French oak barrels, in which the malolactic fermentation occurred.

Tasting Notes

Dark ruby colour, with red fruit aromas, spicy with dark and green pepper notes, very mineral. On the palate it's very balanced and appealing, elegant fruit with great freshness, the tannins are smooth but present with great intensity and persistence. A wine with character that is a very good example of the year 2007, to drink now or over the next few years.

Technical Information

Product . Niepoort Vertente 2007
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2007
Soil Type . Schist
Vineyards . Nápoles e Pinhão Valley
Average Vine Age . 17-70 years
Grape Varieties . Tinta Roriz, Touriga Franca, Tinta Amarela, Touriga Nacional and others

Vines per HA . 4500 to 6500
Pruning Method . Guyot and Royat
Alt. from Sea level . 200 to 450 m
Harvest Period . September
Harvest Method . Hand picked
Malolactic . Cask
Fermentation . Stainless steel tanks and lagares
Ageing . 18 month in french oak barrels (228 L)

Bottled . April 2007
Dry Extract . 27,4 g/dm³
Alcohol . 13,28 % vol
Total Acidity . 5,28 g/L Tartaric Acid
Volatile Acidity . 0,65 g/L Acetic Acid
pH . 3,64
Residual Sugar . 1,9 g/dm³
SO₂ free wad . 26 mg/dm³
Production . 37 9864 bottles

Food suggestions:

Roast beef (with Yorkshire pudding)
Tradicional Portuguese Duck Rice
Tradicional codfish dishes
Magré de canard



Cheese suggestions:

Camembert
Sainte Albré
Brie

