



Niepoort 'Vertente 2009

Vertente is an appealing wine, with fruit and concentration, two main characteristics of the Douro wines, but also elegant, which is a mark of Niepoort wines. The grapes for Vertente 2009 came from, 20 years old vineyards of Quinta de Nápoles in the Tedo Valley, and from Pinhão Valley's old vineyards. It is a dense wine, complex and fresh, pleasant to drink right away, but with great potential for ageing and improving with time.

Vinification

2009 was a very fresh year until the beginning of August. A good amount of water in the soil and a cold weather, unusual in the Douro Valley, was leading us to a long maturation season. But incredible high temperatures from 12th of August onwards, resulted in a very fast maturation process all over the region without any shrivel berry. Harvest started earlier, in the beginning of September. After a careful selection in the vineyards and winery, the grapes were fermented, in stainless steel tanks, with total maceration until a maximum of 20 days. The wine aged for 18 months in French oak barrels, with 30% of new wood, where the malolactic fermentation occurred.

Tasting Notes

Deep colour. Red and black fruit aromas, spicy with dark and green pepper notes and very mineral. On the palate is balanced and appealing, showing elegant fruit with great freshness. The tannins are smooth but present with great intensity and persistence. A wine with character to drink right away or over the next few years

Technical Information

Product . Niepoort Vertente 2009
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2009
Soil Type . Schist
Vineyards . Nápoles and Pinhão Valley
Average Vine Age . 20-70 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 . Barrels
Fermentation . Stainless steel tanks
Ageing . 18 month in French oak barrels (228 l)
Bottled . July 2011

Dry Extract . 28,1g/dm³
Alcohol . 13,75% vol
Total Acidity . 5,26 g/L Tartaric Acid
Volatile Acidity . 0,74 g/L Acetic Acid
pH . 3,61
Residual Sugar . 1,9 g/dm³
SO₂ free wad . 18 mg/dm³
Production . 50 440 bottles

Food suggestions:

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



Cheese suggestions:

Camembert
Sainte Albré
Brie

