



Niepoort Charme 2002

After an experimental edition in 2000, Charme 2002 is released. 2002 was a difficult but generous year. Charme is elegant and smooth and quite distinct in style from Batuta. Old vineyards from Vale de Mendiz in the Pinhão Valley are a key element for Charme. These small, sheltered vineyards with low production are skilled for elegant wines with mature tannins. The early harvest is crucial for a wine like Charme, because on one hand it's difficult to get hold of the production of these precious and rare vines and, on the other hand, the harvest must be at the optimal maturation point. These details make the production of Charme a risky challenge but it also makes the wine so unique and rare.

VINIFICATION

After the manual harvest and the strict selection of the grapes, Charme ferments in a traditional stone Lagar with all the stems. After a short maceration (like in the Port Wine), the vinification is completed in new French oak casks. The wine stays in this oak for 15 months also for malolactic fermentation.

TASTING NOTES

Impressive, generous aroma with concentrated fruit balanced with elegant notes of tea and tobacco. Velvet, with mature tannins with smooth red fruits. Structured and complete and with great freshness. Finishes slowly and persistent with coffee and mokka.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist VINEYARDS Vale de Mendiz

AVERAGE VINE AGE 70 and more than 100 years

GRAPE VARIETIES Tinta Roriz, Touriga Franca and others VINES PER HA 6000

PRUNING METHOD Double Guyot ALT. FROM SEA LEVEL 350 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC Barrels FERMENTATION Stone lagares

BOTTLED July 2005 AGEING 15 month in french oak casks (228l) ALCOHOL (%) 13,45 PH 3,69

TOTAL ACIDITY (G/DM³) 5,3 FREE SO₂ AT BOTTLING (MG/DM³) 39 PRODUCTION 4,500 bottles

FOOD SUGGESTIONS Mushrooms and game dishes, such as partridge or pheasant.

