



Niepoort Charme 2004

2003 was a very hot and dry year, so we decided not to produce Charme. Chame 2004 is the second edition of this rare and elegant wine. Though the year was equally dry, the rain that fell in August allowed finding the perfect stage of maturation. Various old vines in Vale de Mendiz, in Pinhão valley are the key element for the production of Charme. These small, sheltered vineyards with low production are skilled for elegant wines with soft tannins. Every detail in Charme making allow obtaining this such rare and unique wine.

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 fermentation is completed in French oak casks. The wine aged in the same casks, during 15 months, where also occurred the malolactic fermentation.

TASTING NOTES

Very expressive wine, concentrated aroma and balanced fruit, with elegant notes of tea and tobacco. Involving in the tasting, very aromatic, with evident fruit but great complexity. Good structure with soft tannins and appellative freshness; a very long and persistent finish with coffee and mokka notes.

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 April 2006 AGEING 15 months in barrels DRY EXTRACT 27.8 ALCOHOL (%) 13.5 PH 3.71

TOTAL ACIDITY (G/DM³) 4.99 VOLATILE ACIDITY (G/DM³) 0.66 FREE SO₂ AT BOTTLING (MG/DM³) 17

PRODUCTION 4.500 bottles

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

