



## Niepoort Charme 2005

Charme is an elegant wine with mature tannins. Small details make the production of Charme a risky challenge but it also makes the wine so unique and rare. Small, sheltered vineyards with low production from Vale de Mendiz in the Pinhão Valley are the key element for Charme.

### VINIFICATION

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. 2005 harvest of Charme was done early in September to avoid high alcohol content and low acidity. Rigorous selection was done in vineyard and winery. This wine is fermented in traditional granite lagars, with all stems. After a short maceration in lagar, the end of alcoholic and all malolactic fermentation was done in French oak barrels. The wine stays in barrel during 16 months.

### TASTING NOTES

Impressive wine, generous aroma with concentrated fresh fruit, balanced with elegant notes of tea, tobacco and dry balsamic herbs. Velvet, with mature tannins with smooth red fruits. Structured wine with great complexity and freshness. Long and persistent with coffee and moka 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 and Royat ALT. FROM SEA LEVEL 350

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC Barrels

FERMENTATION Granite lagares and barrels BOTTLED April 2007 AGEING 16 month in french oak casks

DRY EXTRACT 25.7 RESIDUAL SUGAR (G/DM<sup>3</sup>) 1.6 ALCOHOL (%) 13.45 PH 3.69

TOTAL ACIDITY (G/DM<sup>3</sup>) 4.36 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.62 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 30

PRODUCTION 3,600 bottles FOOD SUGGESTIONS Mushrooms and game dishes, such as partridge or pheasant.

