



Niepoort Charme 2006

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 elements 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 the essences for elegant wines with mature tannins. The 2006 harvest of Charme was made early in September to avoid high alcohol content and low acidity. Rigorous selection was done in the vineyard and winery. The wine is fermented in traditional granite lagars, with all the stems. After a short maceration in lagar, the end of alcoholic and the malolactic fermentation was carried out in French oak barrels. The wine remains in barrel for 19 months.

TASTING NOTES

Light in color, fresh and vibrant. Charme 2006 is particularly refined, elegant and expressive. It has a lot of complexity and a long finish.

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 July 2008 AGEING 19 month in french oak casks
DRY EXTRACT 26.2 ALCOHOL (%) 13.91 PH 3.6 TOTAL ACIDITY (G/DM³) 5.22
VOLATILE ACIDITY (G/DM³) 0.56 FREE SO₂ AT BOTTLING (MG/DM³) 26 PRODUCTION 3,600 bottles
FOOD SUGGESTIONS Mushrooms and game dishes, such as partridge or pheasant.

