



## Niepoort Charme 2007

Charme is a rare wine from the Douro. The way its elegance combines with the smooth and mature tannins are unique in expressing old sheltered vineyards from Vale Mendiz in the heart of the Douro area in the Pinhão Valley. All the small details involving the production of Charme turn the final result difficult to achieve. In the end only the best barrels are chosen to be bottled as Charme.

### VINIFICATION

2007 was an excellent year for the Douro wine region, rains occurred during spring and the beginning of summer, allowing soils to maintain good water levels until harvest. Also low yields, due mainly to rain during flowering season and some mildew present in the vineyards, were very important to obtain such quality fruit with great acidity and balanced sugar contents.

Harvest occurred during September with very good weather conditions, clusters were selected both in the vineyard and in winery, and fermentation was done in traditional stone lagares, foot trodden, with all the stems. After a short maceration, alcoholic and malolactic fermentations were finished in French oak barrels, where the wine was aged for 16 months. Bottling was done without any fining or filtration.

### TASTING NOTES

A rich, fresh and elegant wine, light in colour, with fresh cherry and macerated raspberry aromas, earthy notes of mushrooms and truffles. Elegant notes of tea leaves and pipe tobacco and cigar. The taste is fresh, long, with very good structure, velvety tannins and great complexity of mineral notes and fresh fruit flavours. Great intensity and persistence.

### 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 6000-6500 PRUNING METHOD Double Guyot and Royat ALT. FROM SEA LEVEL 300-350

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC Barrels

FERMENTATION Granite lagares and barrels BOTTLED April 2009 AGEING 16 month in french oak casks

DRY EXTRACT 22.5 ALCOHOL (%) 13.89 PH 3.68 TOTAL ACIDITY (G/DM<sup>3</sup>) 4.47 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.6

FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 20 PRODUCTION 9,500 bottles

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

