



Niepoort Charme 2008

Charme is a rare wine from the Douro, which goes against modern tendencies, its elegance and complexity combined with the smooth 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 very difficult to achieve. In the end, only the best barrels are chosen to be bottled as Charme.

VINIFICATION

2008 was an excellent year for the Douro wine region, rains occurred during spring and beginning of summer, allowing soils to maintain good water levels until harvest. Low yields, due mainly to rain during flowering season, were also very important to obtain quality fruit with great acidity and balanced sugar contents.

Harvest occurred during September with very good weather conditions. Bunches were selected both in the vineyard and in the winery and fermentation was done in traditional stone lagares with foot trodden, and 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 pine needle aromas, earthy notes of mushrooms and truffles and elegant notes of tea leaves and pipe tobacco. The taste is fresh, long, with very good structure, velvety tannins and great complexity of mineral notes along with fresh fruit flavours, contributing with great tension for an intense, persistent and long lasting wine.

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 2010 AGEING 16 month in french oak casks
DRY EXTRACT 22.5 ALCOHOL (%) 13.89 PH 3.68 TOTAL ACIDITY (G/DM³) 4.47
VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 20 PRODUCTION 9,500 bottles

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

