



## Niepoort Charme 2009

Charme is a rare wine from the Douro. Its elegance and complexity, combined with the smooth tannins are a unique way of expressing the old sheltered vineyards from Vale Mendiz in the Pinhão Valley, the heart of the Douro region. All the small details that make this great wine turn the final result very difficult to achieve. In the end only the best barrels are chosen to be bottled as Charme.

### VINIFICATION

2009 was a very fresh year until the beginning of August. A good amount of water in the soil and a cold weather, unusual in the Douro Valley were leading us to a long maturation season. But incredible high temperatures from 12th of August onwards resulted in a very fast maturation process all over the region. Harvest started earlier, in the beginning of September.

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 aged for 14 months. Bottling was done without any fining or filtration

### TASTING NOTES

Darker in color than the previous edition, Charme 2009 maintains its richness, freshness and elegance, with cherry, plums and pine needles aromas, earthy notes of mushrooms and truffles and elegant notes of tea leaves. The palate is long and fresh with good structure supported by soft tannins, mineral notes involving fruit and contributing to a very long, intense lasting 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 6000-6500 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 March 2011 AGEING 14 month in french oak casks

DRY EXTRACT 26.8 ALCOHOL (%) 14 PH 3,74 TOTAL ACIDITY (G/DM<sup>3</sup>) 5,02

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0,6 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 24 PRODUCTION 9,900 bottles

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