



Niepoort Charme 2010

Charme is a rare wine from the Douro, 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

2010 year was uncommonly wet during winter and early spring, with very strong rains during this few months, as a consequence we add high yields and strong diseases pressure in the vineyards, the maturation period was very hot and dry, but light rain in the first days of September help specially the older and high altitude vineyards to complete a more balanced maturation.

Harvest was done in the beginning of September. Fermentation, has usual for Charme, was done with all bunch in traditional stone lagares, foot trodden. After a short maceration, alcoholic and malolactic fermentations were finished in French oak barrels, where the wine was aged for 14 months. Bottling was done without any fining or filtration.

TASTING NOTES

Charme 2010 shows an bright light color, with very delicate and elegant aroma forest leafs and tobacco notes, with intense fruit character with cherry, raspberry and pine needles aromas, earthy notes of mushrooms and truffles and elegant notes of tea leaves. The palate is fresh and very intense, with strong presence of fresh fruit flavors, very elegant structure with velvety tannins. The mineral notes together with the great acidity are an important contribution for a wine with nerve, intense and persistent with very long lasting aftertaste.

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 2012 AGEING 14 month in french oak casks

DRY EXTRACT 25,3 RESIDUAL SUGAR (G/DM³) 1.8 ALCOHOL (%) 13 PH 3.68 TOTAL ACIDITY (G/DM³) 5

VOLATILE ACIDITY (G/DM³) 0.7 FREE SO₂ AT BOTTLING (MG/DM³) 21 PRODUCTION 8.175 bottles

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