



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/DM ³)	1.8	ALCOHOL (%)	13	PH	3.68
		TOTAL ACIDITY (G/DM ³)	5				
		VOLATILE ACIDITY (G/DM ³)	0.7	FREE SO ₂ AT BOTTLING (MG/DM ³)	21	PRODUCTION	8.175 bottles
FOOD SUGGESTIONS	Mushrooms and game dishes, such as partridge or pheasant.						

