



## Niepoort Charme 2011

Charme is a rare wine from Douro. Its elegance and complexity, combined with the smooth and enveloping tannins are unique in expressing the old sheltered vineyards from Vale Mendiz located in the Pinhão Valley. All the small details involving the production of this great wine turn the final result very difficult to achieve. In the end only the best barrels are considered to make the final blend.

### VINIFICATION

Vineyard burst was uncommonly early in 2011, all the cycle was anticipated and harvest started earlier than ever, nevertheless higher planted vineyards went slower, and when harvest ended all wines presented a good quantity of total acidity.

Fermentation was done with all the stems, in traditional stone lagares and foot treading. After a short maceration, alcoholic and malolactic fermentations were finished in French oak barrels, where the wine aged for 17 months. Bottling was carried out on the 20th February of 2013 without any fining or filtration.

### TASTING NOTES

Charme 2011 shows a deeper colour than 2010. The nose is complex and impressive with fresh red fruit aromas, delicate notes of balsamic herbs and tea leaves that contribute to a great aromatic complexity. The palate is fresh and long with an elegant structure and velvety tannins. The mineral notes together with a strong presence of fresh fruit flavors provide an intense and persistent long 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 February 2013 AGEING 17 months in French oak casks

DRY EXTRACT 27.1 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.6 ALCOHOL (%) 14 PH 3.68

TOTAL ACIDITY (G/DM<sup>3</sup>) 5.3 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.6 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 22

PRODUCTION 7.414 bottles FOOD SUGGESTIONS Mushrooms and game dishes, such as partridge or pheasant.

