



Niepoort Charme 2012

Charme is a rare Douro wine. Its elegance and complexity, encompassing, soft and ripe tannins are a unique manner in which to express very old vines, the freshest and most sheltered of the Mendiz Valley, in the heart of the river Pinhão valley. Charme is the ultimate interpretation of Dirk Niepoort's strong passion for the Burgundy region. A signature wine, a unique wine. Charme is the only still wine produced in the Vale de Mendiz winery in the historical round granite wine presses.

VINIFICATION

2012 was marked by the lack of rain in the Douro region. As a result, the growing cycle of the vine began, on average, 15 days later than in previous years. On the other hand, winter 2012 also saw very low temperatures, which resulted in the good and well balanced growth of the vegetation. The maturation period was not as hot as usual, creating a good balance in the total acidity of the grape musts.

The grapes were harvested at the beginning of September and after careful selection on the sorting table, the whole grape bunches were directly channelled to a granite press.

What is most important in this winemaking process is the length of time of the pre-fermentation maceration and start of alcoholic fermentation, where extraction is very rigorous. Charme initially undergoes fermentation in the press and then moves on to the barrel, where it concludes the process. Without batonnage and racked only once, this wine ages in French oak barrels for 15 to 19 months.

TASTING NOTES

Charme 2012, lighter in colour than its predecessor, has a vibrant and very complex nose. Green tea and some vegetal notes from the stems, considerable stone and fresh red fruits give it a very fine and delicate aroma. It has elegance and precision while remaining self-assured. In the mouth it is fresh and still very young, with a good structure and medium concentration. It is multifaceted without being heavy. Extremely light, markedly mineral with a hint of toasted barrel notes which is perfectly integrated. It has firm but silky tannins, with a long, fresh and very seductive 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 28 May 2014 AGEING 19 months DRY EXTRACT 25,5

RESIDUAL SUGAR (G/DM³) 0,5 ALCOHOL (%) 13,99 PH 3,61 TOTAL ACIDITY (G/DM³) 5,4

VOLATILE ACIDITY (G/DM³) 0,6 FREE SO₂ AT BOTTLING (MG/DM³) 34 TOTAL SO₂ (MG/DM³) 133

VOLUMIC MASS (G/CM³) 0,99 PRODUCTION 4.650 bottles

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

