



Niepoort Charme 2013

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 Lagares.

VINIFICATION

The winter of 2012/13 was important in replenishing water levels after several dry winters. The rain carried on in the spring with March beating several records. The relatively high level of rain and low temperatures until June (there was still snow on the Marão as late as May!) meant that the vegetative cycle of the vine was delayed. The weather warmed up dramatically at the end of June and remained so until the beginning of September. The first grapes for Charme were harvested under perfect weather conditions on the 12th September and finished well before the onset of heavy rain on 27th September. The grapes were lightly crushed with 100% stems into granite Lagares where they were foot trodden. 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 Lagar and then moves on to barrel, where it concludes the process. Minimal racking and ageing in French oak barrels for 15 to 19 months, completes the process.

TASTING NOTES

Charme 2013 exhibits a brilliant medium light red colour with a complex aroma reminiscent of tea leaves and a mild earthy character and a hint of cherries. On the palate while delicate and elegant there is an underlying assertive structure with great length, minerality and freshness, along with well integrated oak leading to a harmonious soft tannin driven 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 2015 AGEING 16 months DRY EXTRACT 24.2

RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13.5 PH 3.71 TOTAL ACIDITY (G/DM³) 4.9

VOLATILE ACIDITY (G/DM³) 0.71 FREE SO₂ AT BOTTLING (MG/DM³) 26 TOTAL SO₂ (MG/DM³) 92

VOLUMIC MASS (G/CM³) 0.9901 PRODUCTION 5,850 bottles

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

