



Niepoort Charme 2014

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 Vale de Mendiz, in the heart of the 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 weather during the agricultural year 2013/2014 will certainly be remembered for its instability. Harvest at Vale de Mendiz for parcels of grapes destined for Charme started early, on 1st September and the majority of grapes were picked before the effects of the rain, which during the month of September was 56.6 mm in the Cima Corgo -well up on 30 mm the average over the last few decades. A very rigorous job was carried out on the sorting table to ensure only optimum fruit was selected.

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 beginning 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

Brilliant light red colour with fantastic purity of fruit reminiscent of wild strawberries and a hint of cherries along with a low key earthy character in the background. On the front palate a light silky fruit leads through to a rustic earthy finish with great freshness, balance and structure. At this stage the youthful fruit dominates but behind it a firm structure suggests it will also age well.

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 2016 AGEING 15 months DRY EXTRACT 24.8

RESIDUAL SUGAR (G/DM³) 0.49 ALCOHOL (%) 13.24 PH 3.62 TOTAL ACIDITY (G/DM³) 5.3

VOLATILE ACIDITY (G/DM³) 0.71 FREE SO₂ AT BOTTLING (MG/DM³) 30 TOTAL SO₂ (MG/DM³) 106

VOLUMIC MASS (G/CM³) 1 PRODUCTION 9,760 bottles

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

