



# Niepoort Charme 2015

Charme is all about elegance and balance, achieved by taking special attention to the smallest details during the entire wine-making process. Made in traditional stone lagares with 100% grape stems, Charme's elegance is achieved using grapes from very old vineyards in Vale de Mendiz, on the banks of the Pinhão river.

## VINIFICATION

The 2014/15 viticultural year experienced a cold and very dry winter, with rainfall at a record low compared to previous years. In addition, the spring and summer were dry and hot with three heat waves occurring in June/July, prior to a cooler month of August – the low humidity ensured that the incidence of disease was at an all-time low, and as a result, the vineyards delivered superb, clean fruit. At Niepoort, in Vale de Mendiz, harvest started on 28 August under fine conditions. 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

Light red in colour, with clean fruit aromas of cherries and raspberries accompanied by a subtle rustic character in the background. On the palate, the wine's purity of fruit is the dominant note with great freshness, balance and structure. At this stage the youthful fruit is still very much in the foreground, but its firm underlying structure suggests that this wine 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

PRUNING METHOD Double Guyot and Royat HARVEST PERIOD September 2015

HARVEST METHOD Hand picked MALOLACTIC Barrels FERMENTATION Granite lagares and barrels

BOTTLED March 2017 AGEING 15 months RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.6 ALCOHOL (%) 13.5 PH 3.61

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>) 32

TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 107 FOOD SUGGESTIONS Mushrooms and game dishes, such as partridge or pheasant.

