



Niepoort Charme 2016

The Charme is a Douro wine of great rarity. Its elegance and complexity, its smooth and engaging tannic structure are a unique expression of the old vines which grow nestled in a sheltered and cooler area in Vale de Mendiz, in the middle of the Pinhão Valley.

With this wine, Dirk Niepoort presents us with his interpretation of the Burgundy wine region for which he harbours a deep passion.

The Charme is a unique signature wine like no other.

VINIFICATION

After a considerably cold and wet growing season up to July, it appeared that the harvest would be relatively delayed. However, the end of July and the month of August were dry and hot in the Douro, allowing the ripening process to catch up the delay. In Vale de Mendiz, the harvest began on 12 September, but with some bunches showing uneven ripening in all the vineyards. Heavy rain showers on 13 September forced us to pause the harvest, which proved to be useful because the grapes were able to ripen fully during the following weeks.

The harvest resumed in very favourable conditions, with cool nights. The last of the fruit was picked on 14 October. The mildew which set in in the region caused yields to drop by about 30%, but these low yields and the good weather conditions concentrated the fruit. Some blocks used for the Charme were harvested a little earlier, making for some very interesting wines.

TASTING NOTES

A light, brilliant ruby appearance accompanies delicate aromas of venison and cherries. The palate upholds these reductive and rustic notes, together with a beautifully balanced structure. Thanks to a maturation period in used barriques, the fruit remains elegant and in perfect harmony with the oaky notes and fine-grained tannins. A long and refreshing finish suggests that this wine will age very 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 e Royat ALT. FROM SEA LEVEL 300-350
 HARVEST PERIOD September HARVEST METHOD Hand picking MALOLACTIC In barriques
 FERMENTATION In granite lagares and barriques BOTTLED April 2018 AGEING 15 months in barriques DRY EXTRACT 22
 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13 PH 3.6 TOTAL ACIDITY (G/DM³) 4.9 VOLATILE ACIDITY (G/DM³) 0.6
 FREE SO₂ AT BOTTLING (MG/DM³) 28 TOTAL SO₂ (MG/DM³) 100 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 12000 Bottles
 ALLERGENS Sulfites FOOD SUGGESTIONS Mushrooms and game dishes, such as partridge or pheasant.

BOTTLE

BOX

PALETTE

