



Niepoort Charme 2017

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 viticultural year preceding the 2017 harvest was extremely hot and dry. Although rainfall in November was above average, December and January gave us well under half the average of a normal year. Spring 2017 also brought much less rainfall than usual. Apart from slightly cooler conditions in August, the months from April through to September were very warm with a few short heat waves and thunderstorms in July. At Vale de Mendiz harvest started on 24 August in various vineyards which provide fruit for the Charme. The weather conditions for harvesting were good and the fruit proved to be of excellent quality. The decision to harvest early helped us to avoid berry shrinkage which became a problem towards the end of the harvest.

100% whole bunches were lightly crushed 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 the beginning of alcoholic fermentation, where extraction is very short but intense. The Charme initially undergoes fermentation in lagares and then concludes the process in barrels. Minimal racking and ageing in French oak barrels for 15 months finish off the winemaking process.

TASTING NOTES

A light brick red appearance accompanies delicate aromas of sweet cherries and strawberries with a subtle aroma of old barriques providing a superb rustic character. On the palate pure primary fruit aromas come through, especially cherries, with a silky texture complemented by a rustic notes from the old barrels, lending the wine length, structure and a long, refreshing 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 August and September HARVEST METHOD Hand picked MALOLACTIC In barriques

FERMENTATION In granite lagares and barriques BOTTLED January 2019 AGEING 15 months in barriques DRY EXTRACT 25.3

RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13.7 PH 3.63 TOTAL ACIDITY (G/DM³) 5.5 VOLATILE ACIDITY (G/DM³) 0.6

FREE SO₂ AT BOTTLING (MG/DM³) 33 TOTAL SO₂ (MG/DM³) 119 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 11724 Bottles

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

BOTTLE



BOX



21 cm
28 cm



PALETTE

