



Niepoort Redoma Branco 2003

The vineyards for Redoma Branco are all planted in high altitudes, therefore grapes have a longer and cooler ripening period (particularly at night). All the vineyards are over 60 years old. The main variety are Rabigato and Códega. It does not contain any Malvasia Fina grapes.

VINIFICATION

2003 was a very hot year, particularly in the summer but also during the harvest.

Knowing this, we made a very close maturation control from early on and made sure to pick the grapes at the right time, achieving good ripeness but keeping acidity levels as high as possible.

After a very meticulous selection, the grapes were pressed. One day later, the must went into barrels, where the wine was kept on its lees until the bottling in July 2004. None of the barrels went through malolactic.

TASTING NOTES

The wine has a medium concentration and is quite balanced, with a good “grease” and acidity, and a fresh and long finish. Clearly a wine to go with food, particularly fish or sea food, matching also some kinds of cheese.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro VINEYARDS Quinta de Nápoles

AVERAGE VINE AGE 15 to 70 years

GRAPE VARIETIES Rabigato, Códega, Donzelinho, Viosinho, Arinto and others VINES PER HA 6000

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 300 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC None FERMENTATION 2 years in casks and old pipes

BOTTLED July 2004 AGEING 15 months in french oak casks DRY EXTRACT 29.8 ALCOHOL (%) 13.5

PH 3.61 TOTAL ACIDITY (G/DM³) 5.85 VOLATILE ACIDITY (G/DM³) 0.66

FREE SO₂ AT BOTTLING (MG/DM³) 27 PRODUCTION 6.000 bottles

FOOD SUGGESTIONS Oven backed fish, dishes with white meat.

Vegetarian suggestions: pasta or noodle, dishes with cheese.

