



## Niepoort Redoma Branco 2004

Redoma Branco 2004 comes from small and very old vineyards, with many different varieties. The most important are Rabigato, Códega, Donzelinho, Viosinho and Arinto. This vineyards are planted in high altitudes, between 400 and 700 meters, on the right side of Douro river. The final result it's an impressive fresh and mineral wine, but showing also concentration and complexity.

### VINIFICATION

The harvest was done by hand to small 25kg boxes in the first half of september. The grapes were carefully chosen in the cellar and 24 hours after pressing, the juice was decanted at low temperature. The wine was fermented on french oak barrels at 18°C and aged for 8 months with lees and without malolactic fermentation to maintain the freshness and the aromas. Redoma Branco 2004 was done surching for freshness and elegance along with a good concentration.

### TASTING NOTES

Intense citric aroma, apricots with notes of minerality and good complexity citric and mineral fresh flavour. Good volume. The wood is well integrated with a long and complex final.

### TECHNICAL INFORMATION

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

AVERAGE VINE AGE 40 to 80 years

GRAPE VARIETIES Rabigato, Códega, Donzelinho, Viosinho, Arinto and others VINES PER HA 5000

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 400-700 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC None FERMENTATION French oak casks

BOTTLED May 2005 AGEING 8 month in french oak casks (228l) DRY EXTRACT 24.5

ALCOHOL (%) 13.9 PH 3.19 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.4 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.58

FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 30 PRODUCTION 14.000 bottles

FOOD SUGGESTIONS Oven backed fish, dishes with white meat.

Vegetarian suggestions: pasta or noodle, dishes with cheese.

