



Niepoort Redoma Branco 2007

The vineyards for the Redoma Branco are all at an altitude between 400 and 800 meters, this provides the necessary cooler growing conditions (particularly at night) and longer ripening times. All of these vineyards have vines which are over 60 years old. The main grape variety is Rabigato, though there is a high proportion of Códega and many other varieties as well.

VINIFICATION

2007 was a fantastic year for Douro wines, after a rainy Spring that substantially increased disease incidence in the vineyards, but helped to maintain a good amount of water in the soil. An unusually fresh August in the Douro Valley led to a slow and balanced maturation process.

Harvest was done with good weather, cool night temperatures and without rain.

After a first selection of grapes carried out in the vineyard, a very meticulous selection was undertaken before destemming and gentle pressing. The must obtained was left to settle and then transferred to small French oak casks (228l), for natural fermentation. The wine aged in casks on its lees without stirring, for 9 months without malolactic fermentation.

TASTING NOTES

Extremely fresh and elegant, with great complexity, with citric and mineral aromas and apricots and notes of white peaches.

The palate has crisp acidity and great intensity with full texture, with a raft of white fruit flavors' and mineral overtones, the Redoma is very persistent, with very good ageing potential.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro VINEYARDS Several vineyards

AVERAGE VINE AGE Over 60 years GRAPE VARIETIES Rabigato, Códega, Donzelinho, Viosinho, Arinto and others

VINES PER HA 6500 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 400-800

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC None

FERMENTATION French oak casks BOTTLED June 2008 AGEING 8 month in French oak casks (228l)

DRY EXTRACT 20.3 RESIDUAL SUGAR (G/DM³) 3 ALCOHOL (%) 12.7 PH 3.35 TOTAL ACIDITY (G/DM³) 5.28

VOLATILE ACIDITY (G/DM³) 0.44 FREE SO₂ AT BOTTLING (MG/DM³) 28 PRODUCTION 16.023 bottles

FOOD SUGGESTIONS Oven backed fish, dishes with white meat.

Vegetarian suggestions: pasta or noodle, dishes with cheese.

