



Niepoort Redoma Branco 2008

Redoma Branco 2008 comes from small and old vineyards, with many different varieties, the most important are Rabigato, Códega, Donzelinho, Viosinho and Arinto. These special vines tend to offer delicate and mineral wines with great complexity. These 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 wine, with great intensity, fresh and mineral.

VINIFICATION

2008 was a very fresh year with good amount of water in the soil during maturation process, very cold nights for the season during August and September gave to the wines very fresh and delicate aromas.

The harvest was done middle September. After sorting, grapes were pressed during night without maceration, and decanted during 24 hours at 10°C.

The natural fermentation occurred in French oak barrels at 18°C and aged for 9 months with lees, without malolactic fermentation or batonnage to maintain the freshness and the aromas. Redoma Branco 2008 was done searching for freshness and elegance trying to express Douro old vineyards.

TASTING NOTES

Very fine mineral aroma and citric notes, apricots aromas, slight smoky character, quite elegant. Citric and mineral fresh flavour. Along with apricots and almonds notes. Good volume with great freshness, the wood is very 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 June 2009 AGEING 9 month in French oak casks (228l) DRY EXTRACT 19.8

RESIDUAL SUGAR (G/DM³) 2.8 ALCOHOL (%) 12.97 PH 3.19 TOTAL ACIDITY (G/DM³) 5.72

VOLATILE ACIDITY (G/DM³) 0.45 FREE SO₂ AT BOTTLING (MG/DM³) 28 PRODUCTION 19.400 bottles

FOOD SUGGESTIONS Oven backed fish, dishes with white meat.

Vegetarian suggestions: pasta or noodle, dishes with cheese.

