



Niepoort Redoma Branco 2009

The grapes for Redoma Branco 2009 came from small and old vineyards, with many different varieties: Rabigato, Códaga, Donzelinho, Viosinho and Arinto are the main ones. These vines, planted at high altitude, between 400 and 700 meters, on the right side of the Douro River, tend to result in delicate and mineral wines with great complexity. The final result is an impressive wine, with great intensity, freshness and minerality.

VINIFICATION

2009 was a very fresh year until the beginning of August. A good amount of water in the soil and a cold weather, unusual in the Douro Valley, were leading us to a long maturation season. But incredible high temperatures from 12th of August onwards, resulted in a very fast maturation process all over the region without any shrivel berry. Harvest started earlier, in the beginning of September.

After sorting, the grapes were pressed during the night without any maceration, and decanted during 24 hours at low temperature. The natural fermentation occurred in French oak barrels (228l and 500l) at 18°C, ageing afterwards for 8 months with lees, without malolactic fermentation or batonnage to maintain the freshness.

Redoma Branco 2009 was done in search of freshness and elegance. Using higher and less exposed vineyards, we manage to keep good freshness after a very hot maturation period.

TASTING NOTES

Very fine and complex aroma, with mineral and citric notes, apricots, peaches and white flowers aromas, with a slight smoky character, very elegant. Citric and mineral fresh flavor, along with almonds notes. Good volume and concentration with very good freshness leading to 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, Códaga, 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 2010 AGEING 8 months in French Oak Casks (228l and 500l)

DRY EXTRACT 17.7 RESIDUAL SUGAR (G/DM³) 2 ALCOHOL (%) 13.73 PH 3.3 TOTAL ACIDITY (G/DM³) 4.87

VOLATILE ACIDITY (G/DM³) 0.45 FREE SO₂ AT BOTTLING (MG/DM³) 2.4 PRODUCTION 26.560 bottles

FOOD SUGGESTIONS Oven backed fish, dishes with white meat.

Vegetarian suggestions: pasta or noodle, dishes with cheese.

