



Niepoort Redoma Branco 2010

Redoma Branco 2010 comes from small old vineyards, planted with many different varieties, being the most important, Rabigato, Códaga do Larinho, Arinto, Gouveio and Viosinho. These special vines tend to offer fresh, delicate and mineral wines with great complexity. The vineyards are planted in high altitudes, between 400 and 700 meters, in mica slate soils, on the right side of Douro River. The final result is an impressive wine, with great intensity, fresh and minerality.

VINIFICATION

2010 was uncommonly wet during Winter and early Spring, with very strong rains during these few months, as a consequence we had high yields and strong diseases pressure in the vineyards. The maturation period was very hot and dry, but light rain in the first days of September helped, specially the older and high altitude vineyards to complete a more balanced maturation.

After sorting, 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 and 500 lts casks at 18°C. The wine aged for 9 months with lees, without malolactic fermentation or batonnage to maintain the freshness.

TASTING NOTES

Redoma 2010 is showing a special intense mineral character, combined with the citric and white flowers notes. The smoky oak character presence is subtle and combines perfectly with the aromatic complexity of the wine. The flavor is rich, but at the same time fresh and light, plenty of stone fruit notes, citric flavors and almond notes. Strong mineral flavor marks a long and complex final taste.

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 June 2011 AGEING 9 months in French oak barrels (228l)

DRY EXTRACT 17.7 RESIDUAL SUGAR (G/DM³) 2.6 ALCOHOL (%) 13.42 PH 3.31 TOTAL ACIDITY (G/DM³) 4.54

VOLATILE ACIDITY (G/DM³) 0.47 FREE SO₂ AT BOTTLING (MG/DM³) 24 PRODUCTION 37.352 bottles

FOOD SUGGESTIONS Oven backed fish, dishes with white meat.

Vegetarian suggestions: pasta or noodle, dishes with cheese.

