



Niepoort Redoma Branco 2011

Redoma Branco comes from small vineyards with more than 40 years old, planted with many different varieties, the most important are Rabigato, Códega do Larinho, Arinto, Gouveio, Boal and Viosinho. 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, in mica slate soils, on the right side of Douro River. The final result it's an impressive wine, with great intensity, freshness and minerality.

VINIFICATION

Vineyard burst was uncommonly early in 2011, all the cycle was anticipated and harvest started earlier than ever before, nevertheless higher planted vineyards went slower than others, and when harvest was done all wines presented good quantity of malic acid, very important for the freshness in palate of the white wines where malolactic fermentation is not done.

After cooling truck transportation and sorting, the grapes were pressed very quickly during night without any maceration at low temperature, and decanted during 24 hours at low temperature.

The fermentation occurred in French oak barrels of 228 lts and aged for 10 months with the fine lees, without malolactic fermentation or batonnage. The wine was bottled in the end of June.

TASTING NOTES

Redoma 2011 have more intense aroma, with complex fruit notes of lemon, orange and apricot, more rich than in previous editions is also showing strong wet stone character contributing for the persistent mineral character. The palate is very firm, with great complexity and freshness thanks to the higher content of malic acid. The fruit character combines with the white flowers notes, and the almond and nuts aromas. Redoma 2011 is very intense and persistent in the palate, with great ageing potential.

TECHNICAL INFORMATION

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

AVERAGE VINE AGE 40-80 years GRAPE VARIETIES Rabigato, Códega, 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 2012 AGEING 10 month in French oak casks (228l)

DRY EXTRACT 17.2 RESIDUAL SUGAR (G/DM³) 2 ALCOHOL (%) 13 PH 3.32 TOTAL ACIDITY (G/DM³) 4.3

VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 9 PRODUCTION 54.543 bottles

FOOD SUGGESTIONS Oven backed fish, dishes with white meat.

Vegetarian suggestions: pasta or noodle, dishes with cheese.

