



Niepoort Redoma Branco 2012

Redoma Branco grapes come from old vines on the right bank of the River Douro. These vines are located at an altitude of between 400 and 700 metres. Being old vines, there are many varieties, with a predominance of Rabigato, Códega do Larinho, Viosinho and Gouveio. The soils are of mica schist and these tend to give the wines a lot of minerality, and make them delicate and very fresh.

VINIFICATION

2012 was notable for a lack of rain in the Douro region. As a consequence, the growing cycle of the vine began, on average, 15 days later than in previous years. Furthermore, the Winter of 2012 was marked by low temperatures, enabling the vegetation to grow in an appropriate and balanced way. The maturation period was cooler than usual and the cool temperatures allowed the grapes to develop a good level of acidity, essential for a fresh, balanced palate.

After refrigerated transport, the grapes were selected at the entrance to the cellar, and a gentle pressing followed. The must was decanted for about 24 hours.

Fermentation took place in French oak barrels, in the presence of fine lees but without batonnage. The Redoma remained in the barrels for 10 months and was bottled on 25 June.

TASTING NOTES

Citrine colour and crystal clear, Redoma has a delicate, precise nose. Mineral notes prevail, accompanied by aromas of apricot and white fruit peel. Its flavour is fresh and balanced, with a slightly smoky character. Its wood is well integrated, and it is voluminous, with a long, complex finish. This wine is uniquely balanced, and has great ageing potential.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Mica Schist

VINEYARDS Quinta de Nápoles and Pinhão AVERAGE VINE AGE 40 to 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 End of June 2013

AGEING 10 months in French oak barrels DRY EXTRACT 18 ALCOHOL (%) 13,5 PH 3,24

TOTAL ACIDITY (G/DM³) 4,9 VOLATILE ACIDITY (G/DM³) 0,5 FREE SO₂ AT BOTTLING (MG/DM³) 16

TOTAL SO₂ (MG/DM³) 70 VOLUMIC MASS (G/CM³) 0,99 PRODUCTION 26.376 bottles

FOOD SUGGESTIONS Oven backed fish, dishes with white meat.
Vegetarian suggestions: pasta or noodle, dishes with cheese.

