Niepoort Redoma Branco 2014

Grapes for Redoma Branco come from old vines on the right bank of the Douro River, located at an altitude between 500 and 600 metres. The main varieties are Rabigato, Códega do Larinho, Viosinho, Donzelinho and Gouveio. The mica schist soils tend to originate mineral, delicate and very fresh wines.

VINIFICATION

The year of 2014 at Quinta de Nápoles was characterised as a year of lower quantity but higher quality. Due to the large amount of water in the soil, everything indicated an early year. The maturation allowed us to start the harvest in August with most of the parcels being harvested between 23 August and 21 September. The grapes were carefully selected in the vineyard and at the winery on the selection tables, followed by a slow and gentle pressing. The must fermented naturally and aged for 8 months in French oak barrels. It was bottled on May 18, 2015.

TASTING NOTES

Redoma 2014 has the profile of a typical Douro white wine, with a fresh and mineral character. It has a complex and intense aroma, marked with good citric and floral notes, recalling orange blossom. Present but delicate, the wood is in perfect harmony with the fresh and mineral aroma. On the palate, the wine shows to be more elegant than the previous vintage, with a very balanced, firm and persistent acidity. White flowers and some dry fruit notes offer a slightly salty, long, and appellative finish. It will age well in the cellar.

TECHNICAL INFORMATION

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

VINEYARDS Quinta de Nápoles and Pinhão AVERAGE VINE AGE 40 to 100 years

GRAPE VARIETIES Rabigato, Códega, Viosinho, Arinto and others VINES PER HA 5000

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 400-600 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC None FERMENTATION French oak casks

BOTTLED 18 May 2015 AGEING 8 months in French oak barrels RESIDUAL SUGAR (G/DM^3) 1.1

ALCOHOL (%) 12.5 PH 3.22 TOTAL ACIDITY (G/DM^3) 5.2 VOLATILE ACIDITY (G/DM^3) 0.5

FREE SO_2 AT BOTTLING (MG/DM^3) 31 TOTAL SO_2 (MG/DM^3) 96 VOLUMIC MASS (G/CM^3) 0.9887

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

Niepoort | Vinhos S.A. . Rua Cândido dos Reis, 670 . 4400-071 Vila Nova de Gaia . Portugal . T + 351 223 777 770 . F + 351 223 320 209 . info@niepoort-vinhos.com . www.niepoort-vinhos.com

NORTE2020 PORTUGAL 2020 UNIÃO EUROPEIA Fundo Europeu de Desenvolvimento Regional