



## Niepoort Redoma Branco 2015

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 weather conditions of the viticultural year 2015 were very favourable, with sun, a warm temperature and low humidity, allowing a homogeneous vegetative growth. One of the particular features of this year was the vineyard ability to remain hydrated during ripening. In late August, early September, the basal leaves still remained green and moist, with hydrated berries and a thick, firm skin.

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.

### TASTING NOTES

Redoma 2015 shows a very fresh, delicate and mineral character. It has a complex and intense aroma, marked with good citric and floral notes, recalling orange blossom. The wood is in perfect harmony with the fresh and mineral aroma. In the palate, the 2015 Redoma shows an incredible structure, slightly creamy with a very balanced, firm, held by a fantastic and persistent natural acidity. White flowers and some dry fruit notes offer a mineral, salty, long, and appellative finish. It will age well in the cellar at least 10 years.

### 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

AGEING 8 months in French oak barrels DRY EXTRACT 17.5 RESIDUAL SUGAR (G/DM<sup>3</sup>) 1.1

ALCOHOL (%) 12.5 PH 3.32 TOTAL ACIDITY (G/DM<sup>3</sup>) 5 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.5

FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 20 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 71 VOLUMIC MASS (G/CM<sup>3</sup>) 0.9887

FOOD SUGGESTIONS Oven backed fish, dishes with white meat.

Vegetarian suggestions: pasta or noodle, dishes with cheese.

