



Niepoort Redoma Branco 2016

The grapes used for the Redoma Branco come from old vines growing on the right bank of the Douro River, at an altitude of 500 to 600 metres. The predominant grape varieties are Rabigato, Códega do Larinho, Viosinho, Donzelinho and Gouveio. The mica schist soils in which these vines thrive lend the resulting wines plenty of minerality, elegance and vibrant freshness.

VINIFICATION

The 2016 vintage proved to be very atypical, with a warm and rainy winter, a cool and very wet spring and an extremely hot and dry summer. The weather conditions led to very early budburst (around 2 weeks early), followed nevertheless by a delay in the vegetative cycle during spring, especially with regard to veraison, which occurred approximately 2 weeks later than usual. Some parcels of Redoma were harvested at the end of August. The grapes were transported to the cellar under temperature-controlled conditions, sorted upon arrival and then gently pressed. The grape must was left to settle for approximately 24 hours. Fermentation took place in French oak barrels, on its fine lees, but without bâtonnage. The wine matured for 9 months and was bottled on 10 May 2017.

TASTING NOTES

The 2016 Redoma shows incredible freshness, elegance and minerality. Its aromas are still relatively shy, with hints of stone, but with some time in the glass the wine develops more and more complexity, offering smoky notes as well as a citrusy and floral character reminiscent of orange blossoms. The wood is in perfect harmony with the fresh and mineral aromas. On the palate a light creaminess accompanies the fantastic natural acidity, resulting in a well-balanced, firm and persistent wine. Gloriously rich but at the same time fresh and light, it perfectly balances its fruit and acidity. Notes of white blossoms and some dried fruit culminate in the minerality and saline character of the wine's long and compelling finish.

TECHNICAL INFORMATION

PRODUCER Niepoort Vinhos REGION Douro SOIL TYPE Schist

VINEYARDS Small vineyard sites on the right bank of the Douro River AVERAGE VINE AGE Between 65 and 85 years

GRAPE VARIETIES Rabigato, Códega, Viosinho, Donzelinho, Dorinto and others VINES PER HA 5000 vines

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 500-600m above sea level HARVEST PERIOD september

HARVEST METHOD hand picked MALOLACTIC no FERMENTATION In French oak barrels BOTTLED 10 may 2017

AGEING 8 months in French Oak RESIDUAL SUGAR (G/DM³) 1 ALCOHOL (%) 12 PH 3.22

TOTAL ACIDITY (G/DM³) 5.4 VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 21

TOTAL SO₂ (MG/DM³) 69 PRODUCTION 42 000 litres

FOOD SUGGESTIONS Roasted fish, seafood risotto and white meats. Vegetarian pairings: pasta with cheese.

