



Niepoort Redoma Branco 2018

The grapes used for the Redoma Branco originate from old vines growing on the right bank of the Douro River, at an altitude of between 500 and 600 metres. Here, 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

2018 was a relatively cool year up until August, with the coolest July recorded in the 21st century. The vines seemed to be developing relatively late, with a delay of about 3 weeks compared to 2017. The first days of August brought a sudden spike in temperatures: the 4th of August was the hottest year to date this century. As a result, the berries ripened slowly during the month of September. The water stress caused the vines to produce musts with low alcohols and good phenolic ripeness, as well as good complexity and minerality. The white wine grapes were picked between 5 September and 2 October.

The grapes stem from old vines growing on the right bank of the Douro River, at an altitude of 400 to 600 metres above sea level. These vines predominantly grow in mica-schist soils, which, in combination with the complexity of the various grape varieties typical of the Douro region, create delicate wines full of freshness and minerality.

The decision not to harvest too late in enabled us in 2018 to obtain musts with a good balance between the natural acidity and sugar of the fruit. After being meticulously sorted on our sorting table, the fruit was gently pressed and left to settle for about 24 hours. Alcoholic fermentation took place spontaneously, in 228L and 500L French oak barrels, where the wine also aged for 6 months.

TASTING NOTES

The 2018 vintage of the Redoma Branco offers a more delicate and slightly less expressive character than previous editions of this wine. One can distinguish refreshing aromas of lime, ginger and some exotic fruits. Very subtle hints of oak lend the Redoma balance and complexity, with great freshness on the palate as well as beautiful structure supported by firm acidity. A very long, mineral and lightly saline finish provides an elegant conclusion to the wine. While it is very delicate and harmonious in its youth, this wine will undoubtedly develop very well in bottle.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist VINEYARDS Old vines on the right bank of the Douro River
 AVERAGE VINE AGE 65-85 years GRAPE VARIETIES Rabigato, Códega, Viosinho, Donzelinho, Dorinto e outras VINES PER HA 5000
 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 400-600 HARVEST PERIOD August and September
 HARVEST METHOD Hand picked MALOLACTIC No FERMENTATION In French oak barrels BOTTLED March 2019
 AGEING 6 months in French oak barrels DRY EXTRACT 18.5 RESIDUAL SUGAR (G/DM³) 0.7 ALCOHOL (%) 11.8 PH 3.29
 TOTAL ACIDITY (G/DM³) 5.4 VOLATILE ACIDITY (G/DM³) 0.4 FREE SO₂ AT BOTTLING (MG/DM³) 17 TOTAL SO₂ (MG/DM³) 87
 VOLUMIC MASS (G/CM³) 0.98 PRODUCTION 72 900 bottles ALLERGENS Sulfites
 FOOD SUGGESTIONS Oysters, oven-baked fish, poultry and other white meats. Vegetarian options: dishes based on root vegetables (turnips, sweet potato, beetroot), Caesar salad, cheese.

BOTTLE



BOX



PALETTE

