



DoDa 2011

Rolf Niepoort was the driving force and his son Dirk the creator of this project which began in 2000. This is the 10th edition of Doda, 2011 harvest. This wine was born from Rolf Niepoort's concept, according to which "the best Portuguese wine will be the one that combines the elegance, freshness and ageing capacity of the Dão wines, with the structure and power of the Douro wines, the one that combines the fruit from the schist soils of the Douro with the pine needles and mineral notes of the granite soils of the Dão."

Doda 2011 (known as Dado until 2004) encompasses the best of the two regions. This edition is the result of combining 60% of a blend of wine from the Douro, produced at Quinta de Nápoles from very old vines, one of which is over 120 years old, with 40% of a blend of Dão produced at Quinta da Pellada, from old vines, with the region's characteristic varieties: Tourigo, Jaen, Alfrocheiro and Tinta Roriz.

VINIFICATION

The Fermentation of the major part of the Dão batch was carried out in lagares and then aged in French oak barrels, where malolactic fermentation occurred. Approximately 50% of the Douro grapes were fermented in stainless steel vats and another part in traditional stone lagares, where the grapes were gently foot treading with pre-fermentative maceration. After 15 days of fermentation, the wine aged 21 months in French oak barrels, where malolactic fermentation occurred. The final blend was bottled without any fining.

TASTING NOTES

Doda presents a beautiful deep ruby colour. Springtime aroma, with fresh floral notes and berries in a harmonious but most lively and expressive set. On the palate, strong and with good volume, shows itself very enveloping and deep. The tannins are present but well integrated, structured and with mineral profile. The aftertaste is long, fleshy and full of berries. A pleasant wine when young, due to its robustness, although it is expected a long and healthy ageing in the cellar.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) SA, Álvaro de Castro e Dirk Niepoort REGION Dão / Douro

SOIL TYPE Douro: Schist; Dão: sandy clay with underlying granit

VINEYARDS Several old vines in Douro and Dão AVERAGE VINE AGE 30 to 80 years

GRAPE VARIETIES Jaen, Tourigo, Alfrocheiro, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão

VINES PER HA 6000 PRUNING METHOD Guyot ALT. FROM SEA LEVEL 100-400: Douro; 500: Dão

FERMENTATION Lagar (wine press), cuba and balseiro (vats) BOTTLED June 2013

AGEING 20 months in barrels ALCOHOL (%) 13,5 PRODUCTION 5.088 bottles; 100 Magnums

