



# Niepoort Redoma Reserva Branco 2013

Redoma Reserva is made with grapes from ancient 80-year old vines, planted at an altitude of 600 metres in mica schist soils. Since its creation in 1995, the main aim of producing this wine has been to express the character of the Douro old vineyards. At the end of the ageing period, the best barrels are chosen, considering their minerality and complexity; it is not necessarily those with the most expressive aromas that are selected, but those which we consider to have the greatest ageing potential.

## VINIFICATION

The 2013 harvest began on 19 August, earlier than usual, in order to maintain the high levels of acidity and avoid high degrees of alcohol. It was a more productive year, around 25% better than 2012. The decision to start harvesting earlier turned out to be the right one, since the main vineyards had already been harvested before it started raining heavily on the 27th September.

The grapes were harvested at the beginning of September and after careful selection on the sorting table, they were pressed slowly for controlled extraction. Without skin maceration, the must rested for 24 hours, followed by slow alcoholic fermentation in French oak 228 litre barrels. Redoma Reserva aged for 10 months without bâtonnage.

## TASTING NOTES

The Redoma Reserva 2013 edition shows a light citric and crystalline color. The fresh and mineral profile reveals the fantastic terroir where the vines grow. Complex and very captivating, it presents stone fruit notes, as well as white flowers and an orange blossom fragrance. The barrel adds complexity and deepness to the aroma, but without being heavy. Vibrant in the mouth, with a good volume and some greasiness. The freshness, its citric acidity, and the strong minerality make the wine incredibly light and elegant before its structure. Very long finish, citric with light smoked notes.

## TECHNICAL INFORMATION

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

VINEYARDS Several vineyards AVERAGE VINE AGE Over 80 years old

GRAPE VARIETIES Rabigato, Códega, Donzelinho, Arinto and others VINES PER HA 6500

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 600-750 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC None FERMENTATION French oak barrels (228 L)

BOTTLED July 2014 AGEING 10 months in barrels (228 L) DRY EXTRACT 17

RESIDUAL SUGAR (G/DM<sup>3</sup>) 1 ALCOHOL (%) 13 PH 3,37 TOTAL ACIDITY (G/DM<sup>3</sup>) 4,4

