



Niepoort Redoma Tinto 2011

The Douro, wild, laced with vines created by Man, is a unique heritage. The main mission of Redoma, created in 1991, and the first red wine from Niepoort, is to reflect both the beauty and the harshness of the Douro Valley. It is a wine that, while respecting the specificities of each year, always has some rough edges, being slightly rustic, due to the use of the stalks in its vinification and an extended stage vats.

VINIFICATION

2011 was characterised by a very early flowering and the whole of the growing cycle was brought forward, with the harvest beginning much sooner than usual. However, the vines planted at higher altitudes were slower to mature and the wines eventually provided moderate degrees of alcohol and good levels of tartaric acid and malic acid. The grapes for Redoma Red 2011 are from old vines near Quinta de Nápoles. After a careful selection on entering the cellar, the grapes were vinified with 30% stalks in a granite press, and trodden by foot. Redoma 2011 aged for 27 months, the first 12 months in used barrels of French oak where the malolactic fermentation took place, and the rest, in large capacity wooden vats. 16.632 bottles were bottled in December 2013.

TASTING NOTES

Redoma presents a very fresh and balsamic aroma. Deep and concentrated, it shows an austere side of the Douro, with vegetal notes and some stalks. Complex and multidimensional: on the one hand, the terroir, the shale, the cold of the winter is felt in the mouth; on the other hand, it is peppery, with notes of spice to reflect the heat of the hot summer months in the Douro. It is vibrant, with slightly rustic tannins, integrated into a refreshing acidity. The finish is long, mineral and extremely elegant. A wine with great ageing potential and lots of character.

TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	SOIL TYPE	Schist
VINEYARDS	Quinta de Nápoles and old vines nearby		AVERAGE VINE AGE	More than 70 years	
GRAPE VARIETIES	Tinta Amarela, Touriga Franca, Rufete, Tinto Cão, Tinta Roriz and others		VINES PER HA	4000-6500	
PRUNING METHOD	Guyot and Royat	ALT. FROM SEA LEVEL	150-500	HARVEST PERIOD	September
HARVEST METHOD	Hand picked	MALOLACTIC	Barrels	FERMENTATION	Granite lagares (wine press tanks)
BOTTLED	December 2013	AGEING	12 months in used French oak barrels and 15 months in large capacity wooden vats		
DRY EXTRACT	26.6	RESIDUAL SUGAR (G/DM ³)	2.1	ALCOHOL (%)	13.5
		PH	3.54	TOTAL ACIDITY (G/DM ³)	5.2
VOLATILE ACIDITY (G/DM ³)	0.7	FREE SO ₂ AT BOTTLING (MG/DM ³)	20	PRODUCTION	16.632 bottles
FOOD SUGGESTIONS	Spicy food, pepper steak, red meat, wild. Vegetarian suggestions: spicy dishes, for example, with mushrooms.				

