



Niepoort Tiara 2013

After the change of style in Tiara 2012, the challenge was to recreate a white wine of high altitude with the same profile in a challenging year like 2013. With Tiara we long to create a light wine, fine but with great vigor and energy.

All the heritage is found on the vine, the natural yeast for alcoholic fermentation, its boldness, the fresh and elegant character. Tiara comes from vines that are over 60 years old, planted at 600 metres in altitude, where Códega do Larinho is the dominant grape variety.

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 vineyards that gave rise to Tiara were harvested in mid-September. The grapes were transported chilled and pressed during the night. Decanting took place for 24 hours, followed by alcoholic fermentation in large barrels, at a temperature varying between 8-13°C. The low temperature led to the wine fermenting during a year. Malolactic fermentation was carried out.

TASTING NOTES

The long fermentation in barrel gives Tiara 2013 a very complex, deep, and mineral aroma. Very discreet in the notes of stone fruits, citrus and with light medicinal notes. Very vibrant in the mouth, with a very unique style, where sugar and acidity are in perfect harmony. Fresh, light and very accurate, with a strong mineral component. Ending full of energy, with good citrus notes. A wine that is a pleasure to drink while young to feel all the energy, but that will have a long and healthy life in the cellar.

TECHNICAL INFORMATION

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

VINEYARDS Several small vineyards AVERAGE VINE AGE 40, and 60 to 100 years

GRAPE VARIETIES Códega do Larinho, Rabigato, Donzelinho, Cercial and others VINES PER HA 6500

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 600-800 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC Yes FERMENTATION Large capacity barrels

BOTTLED December 2014 AGEING 12 months in used barrels DRY EXTRACT 17.5

RESIDUAL SUGAR (G/DM³) 1.9 ALCOHOL (%) 13 PH 3.26 TOTAL ACIDITY (G/DM³) 4.9

