



Diálogo 2013

Diálogo is a pleasant, easy drinking red wine, but with complexity, mineral notes and great depth, found in the classic Douro wines. It is produced from vineyards located in the Cima Corgo sub-region, being the main varieties, Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Amarela and Tinta Barroca. Its freshness and youth well integrated with soft tannins, make this wine, full of Douro character, a very pleasant wine to drink. The illustration of Luís Afonso tells stories on the labels of Diálogo since its very first edition.

VINIFICATION

The 2013 harvest began on August 19, earlier than usual, in order to maintain the high levels of acidity and avoid high alcoholic degrees. The year was more productive, about 25% when compared to the previous year. The decision to start harvest earlier turned out to be wise, since the main vineyards had already been harvested before it started raining intensely on September 27.

The grapes were picked at optimum ripeness, with high acidity contents and balanced sugar levels; after selection, the stalk was total. The fermentation took place in stainless steel vats with 8-15 days of skin maceration. 15% of the wine was aged in French oak used barrels for 12 months.

TASTING NOTES

Very vivid ruby color, of medium concentration. Vibrant in the nose, scented with a fresh and very expressive aroma in the wild fruit notes. Spices and tea leaves harmoniously linked with a balsamic profile, originate a complex and captivating aroma. In the mouth, more elegant than the previous edition, has a markedly mineral profile. With a good mouth volume, young, with good acidity and soft tannins, is a feel like tasting wine, without being heavy thanks to its balance. Long finish, with a very refreshing mineral flavor.

TECHNICAL INFORMATION

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

AVERAGE VINE AGE 10 to 40 years

GRAPE VARIETIES Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela and others

VINES PER HA 4000 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 100-400

HARVEST PERIOD September HARVEST METHOD Hand picked

MALOLACTIC Barrels and stainless steel vats FERMENTATION Stainless steel vats

BOTTLED September 2014 AGEING 12 months in French oak barrels (20%) and stainless steel vats (80%)

DRY EXTRACT 28.7 ALCOHOL (%) 13 PH 3.72 TOTAL ACIDITY (G/DM³) 4.7

