



Niepoort Rótulo 2013

The second edition of Rótulo continues the line of producing fresh, light wines with a traditional profile, and very gastronomic.

Our dream of starting the production of great wines in Dão began in 2012. Since then, we sought for some vines (some of them very old) that would express the unique character of the Dão region, where the highlands microclimate and the granite soils have always given us genuine wines.

VINIFICATION

The wine was harvested in mid-September. The grapes come from vines, for the most part, from 30 to 60 years old, and the main varieties are Alfrocheiro, Jaen and Touriga Nacional. After a strict selection, this wine was vinified in stainless steel vats and aged during 22 months in cement vats. It was bottled, with a minimum of clarification techniques, being natural the appearance of crystals after some years of ageing. This wine was bottled on 26 March 2015.

TASTING NOTES

Concentrated ruby colour. The aroma is elegant, with black fruit, floral aromas and balsamic profile. With more vigor than its predecessor, but also with greater mouth volume, maintains a mineral profile and with notes of spices, very common in the classic wines of Dão. The ageing in cement provides a very fresh and elegant finish, without being heavy, but with good persistence.

TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Dão	SOIL TYPE	Granite		
VINEYARDS	Vineyards in Gouveia and Vila Nova de Tázem		AVERAGE VINE AGE	30 to 60 years			
GRAPE VARIETIES	Touriga Nacional, Jaen, Alfrocheiro		VINES PER HA	6000			
PRUNING METHOD	Double Guyot	ALT. FROM SEA LEVEL	500	HARVEST PERIOD	September 2013		
HARVEST METHOD	Hand picked	MALOLACTIC	Cement vats	FERMENTATION	Stainless steel vats		
BOTTLED	26 March 2015	AGEING	20 months in cement vats	DRY EXTRACT	32.8		
RESIDUAL SUGAR (G/DM ³)	1	ALCOHOL (%)	12.5	PH	3.79	TOTAL ACIDITY (G/DM ³)	5.49
VOLATILE ACIDITY (G/DM ³)	0.63	FREE SO ₂ AT BOTTLING (MG/DM ³)	35	TOTAL SO ₂ (MG/DM ³)	96		
VOLUMIC MASS (G/CM ³)	0.9944	PRODUCTION	33.000 botellas				

