



# Niepoort Redoma Branco 2013

Redoma Branco grapes come from old vines on the right bank of the River Douro. These vines are located at an altitude of between 400 and 600 metres. Being old vines, there are many varieties, with a predominance of Rabigato, Códaga do Larinho, Viosinho, Donzelinho and Gouveio. The soils are of mica schist and that's why they tend to give the wines a lot of minerality, and make them delicate and very fresh.

## 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.

After refrigerated transport, the grapes were selected at the entrance to the cellar, and a gentle pressing followed. The must was decanted for about 24 hours.

Fermentation took place in French oak barrels, in the presence of fine lees but without bâtonnage. The Redoma White 2013 remained in the barrels for 10 months and was bottled on July 2.

## TASTING NOTES

Citrine colour and crystal clear, Redoma shows a fine and very precise aroma. Has a strong mineral character which gives it

freshness, along with stone fruit notes and orange zest. The wood toast is discrete and very well integrated. Good structure in the mouth, has volume and reveals a salty and mineral side, which is also characteristic in recent harvests. The natural acidity makes the wine lighter and very elegant. Rather long finish, with good citric notes. It is foreseen a great ageing potential.

## TECHNICAL INFORMATION

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

VINEYARDS Quinta de Nápoles and Pinhão AVERAGE VINE AGE 40 to 100 years

GRAPE VARIETIES Rabigato, Códaga, Donzelinho, Viosinho, Arinto and others VINES PER HA 5000

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 400-600 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC None FERMENTATION French oak casks

BOTTLED 2nd July 2014 AGEING 10 months in French oak barrels DRY EXTRACT 17.5

RESIDUAL SUGAR (G/DM<sup>3</sup>) 1 ALCOHOL (%) 12.73 PH 3.33 TOTAL ACIDITY (G/DM<sup>3</sup>) 4.7

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.5 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 16 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 64

