



Niepoort Projectos Riesling Dócil 2011

Inspired by the wines of the Mosel region, Dirk Niepoort has been producing small amounts of Riesling in the Douro since 2003. Sometimes sweet as an “Auslese” or “Spatelese”, sometimes dry, every year the 25 year old vines, sown at an altitude of 820 metres, have impressed by the quality of the wines that they produce. In 2011, a very vibrant acidity and low pH allowed the sugar to be kept and to produce a wine with 8° of alcohol, light, fresh, but with depth and a great balance between sweetness and acidity.

VINIFICATION

Flowering was very early in 2011 and the entire vegetative cycle occurred ahead of time, with the harvest starting earlier than ever before. However, ripening on the vine sown at a higher altitude was slower and in the end all the wines presented good amounts of malic acid, which greatly contributed to the freshness of the white wines.

Due to slower ripening, Riesling is almost always harvested at the end of the vintage. Following refrigerated transport and careful selection, the grapes underwent fast pressing overnight, without any maceration, followed by cold decantation for 24 hours. Fermentation took place slowly in stainless steel vats, at a low temperature, to preserve the primary aromas.

TASTING NOTES

A light golden yellow colour, Riesling 2011 has an intense and persistent aroma, which is both elegant and fresh. On the palate the fruit is clearly perceptible and combines two essential elements - acidity and minerality - that balance the sweetness of the fruit and residual sugar content. It has a long and fresh finish.

TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	SOIL TYPE	Schist	VINEYARDS	Farmer vine
AVERAGE VINE AGE	25 years	GRAPE VARIETIES	Riesling	VINES PER HA	4500	PRUNING METHOD	Royat
ALT. FROM SEA LEVEL	750	HARVEST PERIOD	22 September	HARVEST METHOD	Hand picked		
FERMENTATION	Stainless steel	BOTTLED	April 2012	AGEING	Stainless steel	RESIDUAL SUGAR (G/DM ³)	69
ALCOHOL (%)	8	PH	3.08	TOTAL ACIDITY (G/DM ³)	5.9	VOLATILE ACIDITY (G/DM ³)	0.29
FREE SO ₂ AT BOTTLING (MG/DM ³)	40	PRODUCTION	5.488 bottles				

