



# Niepoort Lagar de Baixo 2012

The huge passion of Dirk Niepoort for Baga variety and the fantastic terroir of the Bairrada region led him to look for small parcels of Baga in very old vines, scattered throughout the Cantanhede region, over the past three years. These wines were light in color and alcoholic content, elegant and fine, soon after bottling, but with a huge ageing potential. In 2012, with the acquisition of Quinta de Baixo, it was possible to recreate the brand Lagar de Baixo with a classic profile that would dignify the nobility of Baga variety in Bairrada. Lagar de Baixo Tinto is the result of joining very old vines with younger ones: a complex and serious red wine, but with some youth and vigor.

## VINIFICATION

2012 was a very dry year, with almost no rain during the winter and spring. As a result, the burst occurred fifteen days later than in the previous year and all the growing cycle was delayed. The summer was not as hot as usual and the nights were quite cold in the last two weeks of August. The yield was lower due to the lack of water in the soil and some rain during flowering. Therefore, berries and bunches showed up smaller than normal, about 20% to 30%, when compared with the previous year.

The harvest began in late September. In the old vines, ripening was very balanced, with a good sugar content in grapes and a relatively high content of malic acid, having given good pHs to the wine, although the total acidity was lower than the previous year. The red wines present deep colors, good concentration, are balanced, and have good freshness. Lagar de Baixo 2012 comes from several parcels, some very old, others more recent as Montarro, about 15 years. The wine was vinified in the lagar (winepress), where fermented and macerated for 5 weeks. Malolactic occurred in old 225L barrels, where it aged for 20 months. It was bottled without filtration.

## TASTING NOTES

Showing ruby color of medium concentration, Lagar de Baixo Tinto 2012 is very expressive in the notes of fresh red fruit, slightly vegetal, which reminds hints of stem. Cool and very definite aroma, presents a very attractive profile. Very fine in the mouth, with a mineral and wild profile, is a wine with quite present tannins, but harmonized with the good volume in the tasting. Fresh and delicate, with a presence without being opulent. The aftertaste is refreshing and very long. With the typical acidity of Baga variety in a very balanced ensemble, it is expected a long and noble ageing in the cellar.

## TECHNICAL INFORMATION

PRODUCER Quinta de Baixo, Vinhos da Bairrada S.A. REGION Bairrada SOIL TYPE Calcareous-clay

AVERAGE VINE AGE 20 and 80 years old GRAPE VARIETIES Baga VINES PER HA 2500-5000

PRUNING METHOD Guyot ALT. FROM SEA LEVEL At sea level HARVEST PERIOD End of September 2012

HARVEST METHOD Hand picked MALOLACTIC Barrels

FERMENTATION Lagar (wine press) with 20% of stem BOTTLED June 2014

