



# Niepoort Moscatel do Douro

Portugal boasts a long tradition of producing Moscatel, especially in the regions of Setúbal and Douro, more specifically in Favaio with its predominant grape variety Muscat à Petits Grains. At Niepoort the production of Moscatel dates back to the 1920s, but despite our long tradition of producing this wine, it gradually disappeared completely due to bureaucratic reasons. Dirk Niepoort considers Muscat to be one of the great grape varieties of the world, which is why we decided, in 2000, to bring back Moscatel. The Niepoort style of this wine is characterised by a full body, good structure and high acidity, resulting in a light, fresh wine.

## VINIFICATION

The year 2000 gave us a small crop due to poor flowering, but with high skin to juice ratios as a result. Apart from a rainy day on 28 September, the harvest took place under ideal conditions with beautiful days and cool nights. The grapes were picked before reaching full ripeness, in order to ensure high acidity levels. Vinified in lagares, with 100% stems, this wine was aged primarily in old casks (Portuguese “pipes”), with 10% in new French oak barriques.

## TASTING NOTES

Fresh, vibrant and aromatic, this wine displays the orange peel notes typical of Muscat. On the palate, it has great body and structure but also offers an incredible lightness and freshness thanks to its high acidity.

## TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist GRAPE VARIETIES Muscat

HARVEST PERIOD September HARVEST METHOD Hand picked FERMENTATION Lagares

BOTTLED June 2010 AGEING 550 litres old casks and new French oak barrels DRY EXTRACT 185.1

RESIDUAL SUGAR (G/DM<sup>3</sup>) 156 ALCOHOL (%) 20 BAUMÉ 6.5 PH 3.2 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.2

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.4 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 52 VOLUMIC MASS (G/CM<sup>3</sup>) 1.05

FOOD SUGGESTIONS Ham, cheesecake, tart fruit with orange.

BOTTLE

BOX

PALETTE

