



Niepoort The Junior Ruby

The Niepoort philosophy has been, for the last decades, to innovate, diversify, break taboos, maintaining tradition. Parallel to the redesign of The Senior Tawny, where we used the most traditional format of bottle and a moustache to emphasis the seniority, we redesigned the Junior Tinto based on the concept of a young, fresh and contemporary wine.

The Junior Ruby undergoes an early filling, and spends the rest of its time in the bottle, where it is protected against outside influences. Through this process, its youthfulness, dark colour, freshness and dark fruit aromas and flavours are optimally maintained.

Regarding the Senior Tawny wine, it spends most of its time ageing in small barrels in the Niepoort lodge in Vila Nova de Gaia. The small barrels enable a soft and light contact with air through the pores of the wood, which results in a slow oxidation process over the years.

VINIFICATION

The Junior Ruby comes from low yielding old vineyards in the Cima Corgo region of the Douro Valley. The grapes are predominantly trodden in lagares, prior to ageing in large wooden vats at our lodges in Vila Nova de Gaia.

TASTING NOTES

With its concentrated tannins, it is a full-bodied wine with a fine aroma of intense dark plums and blackberries with a hint of chocolate. On the palate exhibits good freshness with well integrated dark fruits.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist VINEYARDS Vale do Pinhão/Ferrão

AVERAGE VINE AGE Over 30 years

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others

VINES PER HA 4000-6000 HARVEST PERIOD September/October HARVEST METHOD Hand picked

FERMENTATION Lagares (wine press tanks)/Foot treading AGEING 3 years in large old oak DRY EXTRACT 130.3

RESIDUAL SUGAR (G/DM³) III ALCOHOL (%) 20 BAUMÉ 3.6 PH 3.61 TOTAL ACIDITY (G/DM³) 4

VOLATILE ACIDITY (G/DM³) 0.2 TOTAL SO₂ (MG/DM³) 39 VOLUMIC MASS (G/CM³) 1.02

FOOD SUGGESTIONS The Junior Tinto goes well with cheese (ripe and soft, hard as well as blue), and fits wonderfully with every kind of chocolate. It even makes a superb match with - no kidding - pepper steak.

