



Niepoort Vertente 2000

Vertente is the youngest member of the Niepoort Douro red wine family. Vertente was created in 2000 with the objective of providing a different ideology to Niepoort Douro wines. It is more approachable while still maintaining the quality and character of Niepoort (the portuguese word "vertente" means line or style). Vertente was produced from vineyards at Quinta de Nápoles and from old vineyards in the Pinhão Valley.

VINIFICATION

The principle grape varieties used in Vertente are Tinta Amarela, Tinta Roriz and Touriga Franca, which are generally planted in mixed vineyards with 15 to 40 year old vines. The soil is pure schist and the vineyards are at a height of between 100 and 300 meters. Due to the very poor soils and the age of the vines, yields are only around 25 hl/ha. The harvest took place during the second fortnight. after destemming, the fermentation was in stainless steel lagares using the hydraulic "pisage" system, with an average maceration time of 8 days. The malolactic fermentation was in cask, where the wines were aged for 15 months, followed by 6 months aging in bottle.

TASTING NOTES

The nose is fresh and fruity with concentrated berry fruits and the coffee/mokka notes give the wine elegance and character. The palate shows vibrant berry fruits and a great tannin structure that is balanced with freshness. The wood is well integrated and gives a long elegant finish.

TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	SOIL TYPE	Schist
VINEYARDS	Quinta de Nápoles and Vale do Pinhão	AVERAGE VINE AGE	15 to 40 years		
GRAPE VARIETIES	Tinta Roriz, Touriga Franca, Tinta Amarela, Touriga Nacional and others				
VINES PER HA	4500	PRUNING METHOD	Guyot and Royat	ALT. FROM SEA LEVEL	300
HARVEST PERIOD	September	HARVEST METHOD	Hand picked	MALOLACTIC	Barrels
FERMENTATION	Stainless steel lagares	BOTTLED	June 2002	AGEING	15 month in french oak casks (228l)
DRY EXTRACT	33.3	ALCOHOL (%)	13	PH	3.62
		TOTAL ACIDITY (G/DM ³)	5.8	VOLATILE ACIDITY (G/DM ³)	0.65
		FREE SO ₂ AT BOTTLING (MG/DM ³)	35	PRODUCTION	14.000 bottles

FOOD SUGGESTIONS Roast beef (with yorkshire pudding), tradicional portuguese duck rice, tradicional codfish dishes, Magré de Canard. Cheese suggestions: Camembert, Sainte Albré, Brie.

