



# Niepoort Vertente 2001

Vertente is the youngest brother in the Niepoort Douro red wines family. Vertente was created in 2000 with the goal of showing a different approach in Niepoort Douro wines: more attainable, while preserving the quality and character of Niepoort (the portuguese word "vertente" means line or style). Vertente was sourced from vineyards at Quinta de Nápoles and from old vineyards in the Pinhão Valley.

## VINIFICATION

The 2001 harvest produced balanced and elegant Douro wines. The grape quality was guaranteed by rigorous separation on the selection table. After destemming, the fermentation was done in stainless steel lagares with hydraulic "pisage" system. The average maceration time was 8 days. The malolactic fermentation was in cask, where the wines aged for 12 month.

## TASTING NOTES

The nose is fresh and fruity with concentrated berry fruits. The coffee/mokka notes give the wine elegance and character. The palate shows vibrant berry fruits, great tannin structure 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 70 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 August 2003 AGEING 12 month in french oak casks (228l)

DRY EXTRACT 33.2 ALCOHOL (%) 13.5 PH 3.61 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.85

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.66 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 27 PRODUCTION 72.800 bottles

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

