



Niepoort Vertente 2002

The grapes for Vertente 2002 were grown in vineyards around Quinta de Nápoles in the Têdo Valley and Pinhão Valley. The key grape varieties in Vertente are Tinta Amarela, Tinta Roriz, Touriga Franca and Nacional. The vineyards are mostly mixed plantations of 15 to 70 year old vines. The soil is pure schist, at a height between 100 and 300 metres.

VINIFICATION

2002 was a difficult year, as we had a lot of rain during harvest. Nevertheless, we managed to harvest most of the grapes before the rain.

A very precise selection of grapes was carried out in the winery in order to avoid rotten, unripe or overripe berries. After destemming, the fermentation was done in stainless steel lagares with hydraulic “pisage” system. The average maceration time was 6-7 days. The malolactic fermentation was done in casks, where the wines aged for 12 months.

TASTING NOTES

Fruit driven with nice aromas of black berries and complex balsamic notes. The palate shows a full bodied wine with intense fruit aromas, balanced with pleasant freshness. The wood is well integrated with 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 July 2004 AGEING 12 month in french oak casks (228l)

DRY EXTRACT 31.6 ALCOHOL (%) 13 PH 3.57 TOTAL ACIDITY (G/DM³) 5.92

VOLATILE ACIDITY (G/DM³) 0.62 FREE SO₂ AT BOTTLING (MG/DM³) 27 PRODUCTION 22.500 bottles

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

