



Niepoort Vertente 2003

This is the fourth year of Vertente production, and the wine now shows a defined personality, clearly detached from Redoma or Batuta. Vertente is not only very pleasant to drink but also dense and complex, similar to a Bordeaux Claret. A versatile wine to go along with any meal.

VINIFICATION

2003 was a dry, hot year, therefore we started to harvest earlier. To avoid an overripe style and assure freshness, a rigorous selection of the grapes was performed in the vineyards and in the winery, eliminating the overripe and dry grapes.

Vertente was sourced from vineyards at Quinta de Nápoles and from old vineyards in the Pinhão Valley. As in the previous years the fermentation was carried out in stainless steel open tanks with hydraulic "pisage" system. The average maceration time was 8 days. The malolactic fermentation was done in casks, where the wines aged for 12 months.

TASTING NOTES

Fresh, with dark berry fruits and chocolate aromas, perfectly integrated with barrel ageing notes. Fine structure with velvety tannins. Intense midpalate fruit. Very long and fresh on the finish, with good ageing potential.

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 2005	AGEING	12 month in french oak casks (228l)		
DRY EXTRACT	36.5	ALCOHOL (%)	13.5	PH	3.67	TOTAL ACIDITY (G/DM ³)	5.75
VOLATILE ACIDITY (G/DM ³)	0.61	FREE SO ₂ AT BOTTLING (MG/DM ³)	43	PRODUCTION	17.000 bottles		
FOOD SUGGESTIONS	Roast beef (with yorkshire pudding), tradicional portuguese duck rice, tradicional codfish dishes, Magré de Canard. Cheese suggestions: Camembert, Sainte Albré, Brie.						

