



Niepoort Vertente 2004

Vertente red wine was first produced in 2000 and conquered an own identity in the red wine family in the last years. Vertente is appealing but complex: the fruit and concentration is typical of Douro wines and the elegance is typical of Niepoort. Vintage 2004 is, like 2003, a balance of elegance, complexity and freshness. Most of the grapes come from Quinta de Nápoles 20 years old vineyards, and the rest from old vineyards from Pinhão Valley. Vertente 2004 is a very deep and intense wine with great drinkability.

VINIFICATION

2004 was a hot and dry year, with rain in middle of August, which was essential to allow a slow and natural maturation process. The result is very balanced wines in 2004.

The grapes were harvest during September to small 20kg boxes and, after a grape selection in the vines, a second selection was done in winery, using the sorting table. 80% of the wine was fermented in stainless steel lagares with hydraulic "pisage" system and the others 20% in stainless steel vats. The wine aged 15 months in French oak barrels where malolactic fermentation as occurred.

TASTING NOTES

Dark ruby color, with fruit aromas, spicy with dark and green pepper notes, mineral with light smoky character from the age in barrel. The palate is very appealing, fruity with great freshness; the tannins are smooth with good persistence. A wine to drink now or in the next years.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist

VINEYARDS Quinta de Nápoles and Vale do Pinhão AVERAGE VINE AGE 16 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 Maio 2006 AGEING 12 month in french oak casks (228l) DRY EXTRACT 32.9 ALCOHOL (%) 13.5

PH 3.62 TOTAL ACIDITY (G/DM³) 3.49 VOLATILE ACIDITY (G/DM³) 0.56 FREE SO₂ AT BOTTLING (MG/DM³) 28

PRODUCTION 18.600 bottles

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

