



Niepoort Vertente 2005

Vertente is an appealing yet complex wine: the fruit and concentration is emblematic of Douro wines, and the elegance is typical of Niepoort. The grapes for the Vertente 2005 come from Quinta de Nápoles in the Têdo Valley, around 20 years old vineyards, and the rest from old vineyards from Pinhão Valley. Vertente 2005 is pleasant to drink, dense and complex.

VINIFICATION

2005 was a dry and hot year in the Douro region. A very hot summer gave rise to vine stress specially in south facing vineyards. A light rain shower in early September allowed a complete fruit maturation with some very good acidity. The harvest was made in September and the grapes were a rigorously select in the sorting table and subsequently destemmed.

The wine fermented in stainless steel lagares, with step hydraulic system, with total maceration of 8 to 10 days. The wine aged during 15 months in French oak barrels, in which elapsed the malolactic fermentation.

TASTING NOTES

Dark ruby colour, with black and red fruit aromas, spicy with dark and green pepper notes, mineral with light smoky character from the age in barrel. The palate is fruity and the tannins are smooth with good persistence, fine and elegant. A wine with character 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 20 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 April 2007 AGEING 15 month in french oak casks (228l) DRY EXTRACT 28.1

RESIDUAL SUGAR (G/DM³) 1.8 ALCOHOL (%) 13.5 PH 3.6 TOTAL ACIDITY (G/DM³) 5.04

VOLATILE ACIDITY (G/DM³) 0.56 FREE SO₂ AT BOTTLING (MG/DM³) 32 PRODUCTION 27.100 bottles

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

