



Niepoort Vertente 2006

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 2006 come partially from 20 years old vineyards of Quinta de Nápoles in the Tedo Valley, and the rest from Pinhão Valley old vineyards. Vertente 2006 is dense and complex, pleasant to drink now but also with age potential.

VINIFICATION

Although 2006 was not a very hot year, the special climate conditions occurred during maturation push us to an early harvest. After a light rain shower in middle August, what is normally good for balanced maturation process, very high temperatures between last week of August and 15 September forced us to start earlier and faster the picking in order to avoid high sugar contents on grapes.

The harvest was done in first weeks of September. After selection on the sorting table and total destemmed, the grapes were fermented in stainless steel lagares with total maceration of 12 days. Malolactic fermentation and 17 months elevage occurred in French oak barrels.

TASTING NOTES

Dark ruby color, spicy character with black pepper notes, black and red fruit aromas, mineral and light smoky character from the age in barrel. The palate is fruity and the tannins are smooth, with very good persistence. Fine and elegant.

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 May 2008 AGEING 17 month in french oak casks (228l) DRY EXTRACT 30.9 ALCOHOL (%) 14
PH 3.71 TOTAL ACIDITY (G/DM³) 5.32 VOLATILE ACIDITY (G/DM³) 0.58 FREE SO₂ AT BOTTLING (MG/DM³) 24
PRODUCTION 31.914 bottles

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

