



Niepoort Vertente 2007

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 2007 come partially from 20 years old vineyards of Quinta de Nápoles in the Têdo Valley, and the rest from Pinhão Valley old vineyards. Vertente 2007 is dense and complex, pleasant to drink now but also with age potential.

VINIFICATION

2007 was an excellent year in the Douro region; rains occurred during spring and early summer, allowing soils to maintain fairly good levels of water until harvest time. Mildew pressure in the vineyards also further reduced yields and was a key factor in producing high fruit concentration with amazing acidity and without excessive levels of sugar content.

The grapes were harvested during the month of September with perfect levels of maturity with good acidity, giving origin to very balanced wines. Following the sorting table grapes were totally destemmed. The wine fermented in stainless steel tanks and lagares, with total maceration varying between 8 to 25 days. The wine aged for 18 months in French oak barrels, in which the malolactic fermentation occurred.

TASTING NOTES

Dark ruby colour, with red fruit aromas, spicy with dark and green pepper notes, very mineral. On the palate, it's very balanced and appealing, elegant fruit with great freshness, the tannins are smooth but present with great intensity and persistence. A wine with character that is a very good example of the year 2007, to drink now or over the next few years.

TECHNICAL INFORMATION

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

VINEYARDS Quinta de Nápoles and Vale do Pinhão AVERAGE VINE AGE 17 to 70 years

GRAPE VARIETIES Tinta Roriz, Touriga Franca, Tinta Amarela, Touriga Nacional and others

VINES PER HA 4500-6500 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 200-450

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC Barrels

FERMENTATION Stainless steel tanks and lagares BOTTLED April 2009 AGEING 18 month in french oak barrels (228l)

DRY EXTRACT 27.4 RESIDUAL SUGAR (G/DM³) 1.9 ALCOHOL (%) 13 PH 3.64 TOTAL ACIDITY (G/DM³) 5.28

VOLATILE ACIDITY (G/DM³) 0.65 FREE SO₂ AT BOTTLING (MG/DM³) 26 PRODUCTION 37.986 bottles

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

