



# Niepoort Vertente 2008

Vertente is an appealing wine: the fruit and concentration are the two main features of the Douro wines, and the elegance is a mark of Niepoort wines. The grapes for Vertente 2008 came partially from 20 years old vineyards of Quinta de Nápoles in the Têdo Valley, and the rest from Pinhão Valley's old vineyards. This wine is dense, complex and fresh, pleasant to drink now but also with great potential for ageing and improving with time.

## VINIFICATION

2008 year was an uncommonly fresh and damp year, for Douro standards; as a result we had a slow and very balanced maturation process in the vineyards with very good weather during harvest and ideal conditions to produce amazing wines. Grapes were picked during September and beginning of October. 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, where 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 is balanced and appealing, elegant fruit with great freshness, the tannins are smooth but present with great intensity and persistence. A wine with character 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 20 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/October HARVEST METHOD Hand picked MALOLACTIC Barrels

FERMENTATION Stainless steel tanks and lagares BOTTLED May 2010

AGEING 18 month in French oak barrels (228l) DRY EXTRACT 26.8 RESIDUAL SUGAR (G/DM<sup>3</sup>) 2

ALCOHOL (%) 13.5 PH 3.63 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.11 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.66

FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 21 PRODUCTION 78.000 bottles

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

