



Niepoort Vertente 2009

Vertente is an appealing wine, with fruit and concentration, two main characteristics of the Douro wines, but also elegant, which is a mark of Niepoort wines. The grapes for Vertente 2009 came from 20 years old vineyards of Quinta de Nápoles in the Têdo Valley, and from Pinhão Valley's old vineyards. It is a dense wine, complex and fresh, pleasant to drink right away, but with great potential for ageing and improving with time.

VINIFICATION

2009 was a very fresh year until the beginning of August. A good amount of water in the soil and a cold weather, unusual in the Douro Valley, was leading us to a long maturation season. But incredible high temperatures from 12th of August onwards, resulted in a very fast maturation process all over the region without any shrivel berry. Harvest started earlier, in the beginning of September.

After a careful selection in the vineyards and winery, the grapes were fermented, in stainless steel tanks, with total maceration until a maximum of 20 days. The wine aged for 18 months in French oak barrels, with 30% of new wood, where the malolactic fermentation occurred.

TASTING NOTES

Deep colour. Red and black fruit aromas, spicy with dark and green pepper notes and very mineral. On the palate is balanced and appealing, showing elegant fruit with great freshness. The tannins are smooth but present with great intensity and persistence. A wine with character to drink right away 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	HARVEST METHOD	Hand picked	MALOLACTIC	Barrels				
FERMENTATION	Stainless steel tanks	BOTTLED	July 2011	AGEING	18 month in French oak barrels (228l)				
DRY EXTRACT	28.1	RESIDUAL SUGAR (G/DM ³)	1.9	ALCOHOL (%)	13.5	PH	3.61	TOTAL ACIDITY (G/DM ³)	5.26
VOLATILE ACIDITY (G/DM ³)	0.74	FREE SO ₂ AT BOTTLING (MG/DM ³)	18	PRODUCTION	50.440 bottles				
FOOD SUGGESTIONS	Roast beef (with yorkshire pudding), tradicional portuguese duck rice, tradicional codfish dishes, Magré de Canard. Cheese suggestions: Camembert, Sainte Albré, Brie.								

