



Niepoort Vertente 2010

The grapes for Vertente come from the slopes of Pinhão and Têdo rivers, both Douro tributes. The grape blend includes several varieties, where Touriga Franca and Tinta Roriz are predominant. Vertente is a fresh and elegant wine. Its freshness and youth come from the 20 year old vineyards of Quinta de Nápoles and its elegance from the old vineyards of Pinhão Valley. This wine is very gastronomic and although it's produced to be drunk young, has a very good ageing potential.

VINIFICATION

2010 was uncommonly wet during winter and early spring, with heavy rains during these months. As a consequence, the yields were high and we had to deal with a strong disease pressure on the vineyard. The maturation period was very hot and dry, but fortunately, light rain in the first days of September helped, especially on the older and high altitude vineyards, contributing to a balanced maturation process.

After a careful selection in the vineyards and winery, the grapes were fermented, in stainless steel vats, with total maceration up to 20 days, with very little extraction. The wine aged for 18 months in French oak barrels, where the malolactic fermentation occurred. It was bottled in August 2012.

TASTING NOTES

Bright ruby color with black pepper notes combined with red berries fruit aromas. It has plenty of plums and cherries notes and a strong mineral character of wet stone aroma. Very rich and complex. The palate is firm with great acidity and a great tannic structure supported by well balanced tannins. Very long and persistent, promising a long life in bottle.

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 60 years

GRAPE VARIETIES Touriga Franca, Tinta Roriz and others VINES PER HA 4000-6500

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 150-500 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC Barrels FERMENTATION Stainless steel BOTTLED August 2012

AGEING 18 months in french oak casks (228l) DRY EXTRACT 27.6 RESIDUAL SUGAR (G/DM³) 2 ALCOHOL (%) 13.5

PH 3.62 TOTAL ACIDITY (G/DM³) 5 VOLATILE ACIDITY (G/DM³) 0.7 FREE SO₂ AT BOTTLING (MG/DM³) 20

PRODUCTION 53.718 bottles

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

