



Niepoort Vertente 2011

Vertente is made with grapes from 25 year old vineyards of Quinta de Nápoles and old vines planted on the banks of the Pinhão river, where Touriga Franca and Tinta Roriz are predominant. The old vines contribute to the elegance of this wine, while the 25 year old vines give it youth. It is a wine that finds a unique balance between concentration, fruit, complexity and elegance, resulting in an excellent 2011 red. Made to be drunk young, it has a great ageing potential.

VINIFICATION

2011 was characterised by early flowering and the whole growing season took place earlier, with harvesting starting much sooner than usual. However, the vines planted at higher altitudes matured more slowly and the wines eventually revealed moderate alcohol content and good levels of tartaric and malic acid.

The harvest began on the 5th September and after careful selection both at the vine and the winery, fermentation took place in stainless steel cone-shaped vats, with maceration up to a maximum of 25 days. The wine aged for 18 months in French oak barrels, with 15% new oak, where malolactic fermentation took place.

TASTING NOTES

Vertente 2011 has a bright, very distinctive ruby colour. The nose is complex and subtle, with black fruit aromas, spices and mineral notes reminiscent of wet earth. On the palate it is elegant and fine, with a good structure, well balanced and smooth tannins, with a long, fresh finish. It is a wine with character, 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 25 to 60 years

GRAPE VARIETIES Tinta Roriz, Touriga Franca 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 vats BOTTLED May 2013

AGEING 18 months in French oak barrels (228l) DRY EXTRACT 27.9 RESIDUAL SUGAR (G/DM³) 2 ALCOHOL (%) 14

PH 3.61 TOTAL ACIDITY (G/DM³) 5.1 VOLATILE ACIDITY (G/DM³) 0.7 FREE SO₂ AT BOTTLING (MG/DM³) 18

TOTAL SO₂ (MG/DM³) 70 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 40,500 bottles

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

