



Niepoort Vertente 2013

Vertente is a wine of great elegance and complexity that combines masterly the fruit and concentration of the Douro wines with the freshness of Niepoort wines.

In 2013, this characteristics became even more pronounced with a clear change of style, where was highlighted the delicate extraction and the great elegance of this Douro wine.

The grapes for Vertente come from old vines with over 60 years, situated on the right bank of Douro river and from a small part of vines with about 30 years planted in river Tedo valley, at Quinta de Nápoles.

VINIFICATION

The 2013 harvest began on 19 August, earlier than usual, in order to maintain the high levels of acidity and avoid high degrees of alcohol. It was a more productive year, around 25% better than 2012. The decision to start harvesting earlier turned out to be the right one, since the main vineyards had already been harvested before it started raining heavily on the 27th September. The harvest took place in September. After selection at the vine, a second selection on the sorting table took place. 70% of the wine fermented in stainless steel wine presses, with an automatic pressing system and the remaining 30% fermented in cone-shaped stainless steel vats. The wine aged for 20 months in French oak barrels where malolactic fermentation took place.

TASTING NOTES

Beautiful violet colour of medium concentration. While young, is restrained in the aroma, with profoundly mineral aromas, tense and with very soft floral aroma. Well integrated wood, bringing some good smoked and iodized notes. Good volume in the mouth, with determination and with tannins that recall the schist. Acidity and fruit well combined. Long and fresh finish. A wine that will grow a lot in the bottle, although it already has a good balance.

TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	SOIL TYPE	Schist		
VINEYARDS	Quinta de Nápoles and Vale do Pinhão	AVERAGE VINE AGE	25 - 60 years				
GRAPE VARIETIES	Tinta Amarela, 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	June 2015
AGEING	20 months in French oak barrels (228 L)	DRY EXTRACT	25,5	RESIDUAL SUGAR (G/DM ³)	0,6	ALCOHOL (%)	13
PH	3,67	TOTAL ACIDITY (G/DM ³)	4,8	VOLATILE ACIDITY (G/DM ³)	0,7	FREE SO ₂ AT BOTTLING (MG/DM ³)	20
TOTAL SO ₂ (MG/DM ³)	74	VOLUMIC MASS (G/CM ³)	0,9914	PRODUCTION	33.474 bottles		
FOOD SUGGESTIONS	Roast beef (with yorkshire pudding), tradicional portuguese duck rice, tradicional codfish dishes, Magré de Canard. Cheese suggestions: Camembert, Sainte Albré, Brie.						

