



Niepoort Vertente 2015

The Vertente is produced from vineyards which are more than 35 years old, growing in the Quinta de Nápoles, and from old vines planted on the slopes of the Pinhão River where Touriga Franca, Tinta Amarela and Rufete are the predominant varieties. The old vines contribute to the wine's elegance, while the younger fruit lend it a youthful freshness. In this excellent 2015 red, concentration, fruit, complexity and elegance create a unique harmony. In line with the Niepoort style, the Vertente is finer, more elegant and more linear with every vintage.

VINIFICATION

The 2015 vintage presented us with very favourable weather conditions: plenty of sunshine and warmth but without too much moisture, ideal for even growth. One of this year's peculiarities was the vines' ability to remain hydrated during the ripening stage. At the end of August and beginning September the basal leaves were still moist and green, the berries well-hydrated and the grape skins thick and firm. The well-balanced musts, the smooth tannins and the deep colour were already pointing to an exceptional vintage for the Douro.

Harvest began in the month of August and continued until the end of September. After a meticulous bunch selection in the vineyards, the grapes were sorted a second time in the cellar. The Vertente 2015 was fermented in conical stainless steel tanks before being left to mature for 22 months in French barriques where the wine also completed its malolactic fermentation.

TASTING NOTES

A beautiful, deep ruby colour matches the wine's expressive aromatics characterised by minerality as well as dark chocolate and fruits of the forest notes. The wood is well-integrated, providing some hints of smokiness and spice. Tightly structured, profound, with a good backbone, this wine is elegant and fine on the palate, with well-integrated tannins, balanced acidity and a long finish. A vintage such as 2015 shows a fantastic balance between fruit and acidity as well as between body and smooth tannins. This is a great year for the Vertente, which will age superbly in the cellar.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist VINEYARDS Quinta de Nápoles e Vale de Pinhão

AVERAGE VINE AGE 35-80 years GRAPE VARIETIES Tinta Amarela, Touriga Franca, Rufete and others.

VINES PER HA 4000 to 6500 vines PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 150-500 above sea level

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC In barriques

FERMENTATION In stainless steel tanks BOTTLED July 2017 AGEING 22 months in French oak barriques (228 L) DRY EXTRACT 25

RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 12.2 PH 3.57 TOTAL ACIDITY (G/DM³) 5.1 VOLATILE ACIDITY (G/DM³) 0.6

FREE SO₂ AT BOTTLING (MG/DM³) 40 TOTAL SO₂ (MG/DM³) 112 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 46000 bottles

ALLERGENS Sulfite FOOD SUGGESTIONS White meats (turkey, chicken), grilled dishes. Oily fish (salmon, sea bass). Vegetarian options: pasta and quiches.

BOTTLE



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PALETTE

