Niepoort | Vinhos S.A. . Rua Cândido dos Reis, 670 . 4400-071 Vila Nova de Gaia . Portugal . T + 351 223 777 770 . F + 351 223 320 209 . info@niepoort-vinhos.com . www.niepoort-vinhos.com

Niepoort Vertente 2016

The Vertente is a wine of incredible elegance and complexity which masterfully combines the fruitiness and concentration of Douro wines with the freshness typical of Niepoort's winemaking philosophy.
The majority of the grapes for the Vertente originate from vines older than 60 years, planted on the right bank of the Douro River, and a smaller quantity comes from 30-year-old vineyard blocks situated in the Tedo River Valley, in the Quinta de Nápoles.

VINIFICATION

2016 gave us a cold and rainy Spring, which had an inevitable impact on the growth and development cycle of the vines. An extremely dry Summer ensued, with considerable fluctuations between day and night temperatures.
Harvest began mid-August and continued through to the end of September. After a meticulous sorting process, the grapes were placed into conical stainless steel tanks where they began their fermentation process, with a relatively short maceration and extraction period.
Lastly, the wine went through malolactic fermentation in French oak barriques in which the wine also matured for around 20 months. Bottling took place in June 2018.

TASTING NOTES

The Vertente 2016 offers a beautiful, concentrated ruby colour and a youthful, rich and complex nose full of black pepper aromas and red fruits of the forest notes, with nuances of plums and cherries too. The wood is subtle, providing some hints of smokiness. One can also detect mineral notes of wet stone. The palate is tightly structured and profound, with a good backbone, yet showing elegance and finesse, with well-integrated tannins and balanced acidity which give it a long and deeply enjoyable finish. This Vertente should age very well 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 30 to 60 years GRAPE VARIETIES Tinta Roriz, Touriga Franca e outras VINES PER HA 4000-6500

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

HARVEST METHOD Hand picking MALOLACTIC In barriques FERMENTATION In stainless steel tanks BOTTLED June 2018

AGEING 20 months in French oak barriques DRY EXTRACT 25.5 RESIDUAL SUGAR (G/DM^3) 0.6 ALCOHOL (%) 12.5 PH 3.57

TOTAL ACIDITY (G/DM^3) 4.9 VOLATILE ACIDITY (G/DM^3) 0.7 FREE SO_2 AT BOTTLING (MG/DM^3) 19 TOTAL SO_2 (MG/DM^3) 79

VOLUMIC MASS (G/CM^3) 0.99 PRODUCTION 66000 bottles ALLERGENS Sulfites

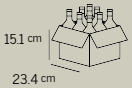
FOOD SUGGESTIONS White meats (turkey, chicken), grilled dishes. Oily fish (salmon, sea bass). Vegetarian options: pasta and quiches.

BOTTLE

5603977002203

BOX

5603977602205



× 6
7945 g
cardboard

PALETTE

× 8 Rows
100 Boxes

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