



Niepoort Vertente 2017

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.

As the name suggests ("Vertente" means "aspect" or "hillside"), this wine represents an overview of the Douro Valley: it is made up of a little bit of all the Douro terroirs that we cultivate. The majority of the grapes originate from old vineyards aged between 50 and 80 years, with a traditional blend of several grape varieties.

VINIFICATION

The 2017 vintage can be described as a hot year – the second hottest since 1931, with much lower precipitation levels than usual, leading to high evaporation and significantly decreased soil humidity. 2017 is therefore also classified as one of the driest years since 1931.

Niepoort's philosophy to work with old vines proved to be rewarding as they are less affected by various weather conditions, benefit from better balance and have access to the water reserves located deep in the soils.

The grapes showed excellent quality and health, with ripe and crunchy skins and mature seeds. They were picked between 10 August and 10 September, making it the earliest harvest in Niepoort's history. This early harvest allowed us to obtain grapes with well-balanced natural acidity and therefore to craft fresh, elegant and linear wines.

TASTING NOTES

The Vertente is a wine of incredible elegance and complexity which balances the fruitiness and concentration of Douro wines with the freshness typical of Niepoort's winemaking philosophy. It offers a youthful and complex nose full of red fruit and spice, an elegant palate and well-integrated oak which complements the wine's finesse and smooth tannins. Its superb acidity provides a long finish and promises great ageing potential.

TECHNICAL INFORMATION

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

AVERAGE VINE AGE 30 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 to 500 HARVEST PERIOD September and October

HARVEST METHOD Hand picked MALOLACTIC In French oak barrels FERMENTATION In stainless steel tanks

BOTTLED June 2019 AGEING 22 months in French oak barrels DRY EXTRACT 25,3 RESIDUAL SUGAR (G/DM³) 0,6

ALCOHOL (%) 13,1 PH 3,61 TOTAL ACIDITY (G/DM³) 5 VOLATILE ACIDITY (G/DM³) 0,7

FREE SO₂ AT BOTTLING (MG/DM³) 22 TOTAL SO₂ (MG/DM³) 97 VOLUMIC MASS (G/CM³) 0,99 PRODUCTION 61450 bottles

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

BOX



PALETTE

