



Niepoort Charme 2018

Charme is all about elegance and balance, achieved by taking special attention to the smallest details during the entire wine-making process. Made in traditional stone lagares with 100% grape stems, Charme's elegance is achieved using grapes from very old vineyards in Vale de Mendiz, on the banks of the Pinhão river.

VINIFICATION

The 2018 harvest will be remembered for its record low yields in the vineyard and atypical weather. The winter was cold and dry, while Spring and early Summer were very wet and relatively cold, which led to a delay in the vegetative cycle as well as problems with mildew in this region. In addition to these challenges, there was a dramatic hailstorm at the end of May and a heat wave in the last few days of July.

August was hot, with hot and dry weather conditions for the whole duration of the harvest, which started at Vale de Mendiz on 6 September. A few small batches of wines were made for the Charme in the early stages of the harvest, using 100% whole bunches foot-trodden in traditional stone lagares. After a short maceration period, the alcoholic and malolactic fermentations finished in French oak barrels, where the wine was aged for 15 months, prior to bottling.

TASTING NOTES

The 2018 Charme displays a brilliant light ruby appearance, with very delicate aromas of cherries and raspberries along with elegant earthy forest floor notes and hints of tea leaves. The palate is fine and intense, with superb freshness and a very elegant structure with velvety tannins. With only 10% of new oak in the final blend, the subtle structure stemming from the wood integrates seamlessly with the fruit and acid-driven freshness.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR Red SOIL TYPE Schist VINEYARDS Vale de Mendiz

AVERAGE VINE AGE 70 and more than 100 years GRAPE VARIETIES Tinta Roriz, Touriga Franca and others

VINES PER HA 6000-6500 PRUNING METHOD Double Guyot and Royat ALTITUDE (M) 300-350

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC In barriques

FERMENTATION In granite lagares and barriques BOTTLED February 2020 AGEING 15 months in barriques

DRY EXTRACT (G/DM³) 23.7 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 12.9 PH 3.67 TOTAL ACIDITY (G/DM³) 5.5

VOLATILE ACIDITY (G/DM³) 0.8 FREE SO₂ AT BOTTLING (MG/DM³) 15 TOTAL SO₂ (MG/DM³) 77

VOLUMIC MASS (G/CM³) 0.991 PRODUCTION 9400 Bottles ALLERGENS Sulfito

FOOD SUGGESTIONS Mushrooms and game dishes, such as partridge or pheasant. SUITABLE FOR VEGANS & VEGETARIANS yes

BOTTLE



BOX



PALETTE

