



Niepoort Pinot Noir 2020

Our Pinot Noir is produced using grapes from Quinta de Nápoles, more specifically from a vineyard which was planted at the beginning of the millennium and certified organic since 2018.

VINIFICATION

The 2020 growing year was very heterogeneous. A rainy winter was followed by a quite moderate spring, providing favourable conditions for the vines' growth. On the other hand, the month of June was relatively cool and slowed down the growth cycle. July brought very high temperatures (the hottest since 1931), with three heat waves which reduced the yields somewhat. Harvesting began in the first weeks of August in the hottest areas and concluded in the higher-lying slopes at the end of September.

We sorted the grapes already in the vineyard, selecting perfectly ripe and healthy bunches and placing them into 20kg crates. The whole bunches were then immediately transferred into stainless steel tanks to be foot-trodden under controlled temperatures and left to ferment spontaneously. After its alcoholic fermentation in stainless steel, the wine went through malolactic fermentation in wooden barriques in which it also matured for around 16 months.

After its period of barrel ageing, the wine was again racked into stainless steel tanks for a month-long clarification process. It was bottled unfiltered and only lightly filtered.

TASTING NOTES

This wine's colour is light and lively. On the nose, subtle floral notes of violet are complemented by cherry and raspberry aromas. Its palate is superbly elegant, delicate and fresh, with flavours of red fruit and hints of aromatic herbs. Its finish is long and lingering. This is undoubtedly one of the best examples of the potential of Pinot Noir in a region as versatile as the Douro Valley.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR Red SOIL TYPE Schist VINEYARDS Quinta de Nápoles
AVERAGE VINE AGE 30 to 70 years GRAPE VARIETIES Pinot Noir VINES PER HA 6000 PRUNING METHOD Guyot and Royat
ALTITUDE (M) 120-350 HARVEST PERIOD August HARVEST METHOD Hand picked MALOLACTIC In French barriques
FERMENTATION In wooden barrels BOTTLED January 2022 AGEING 16 months in French barriques DRY EXTRACT (G/DM³) 2.4
RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 10.5 PH 3.4 TOTAL ACIDITY (G/DM³) 5.23 VOLATILE ACIDITY (G/DM³) 0.6
FREE SO₂ AT BOTTLING (MG/DM³) 17 TOTAL SO₂ (MG/DM³) 85 VOLUMIC MASS (G/CM³) 0.993 PRODUCTION 983 Bottles

ALLERGENS Sulfite

FOOD SUGGESTIONS Oysters, fish, poultry and other white meats. Vegetarian pairings: dishes based on root vegetables (turnips, sweet potato and beetroot), Caesar salad, cheese.

SUITABLE FOR VEGANS & VEGETARIANS yes LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

