



Niepoort Redoma Tinto 2014

The Douro, wild, laced with vines created by man, world heritage site, is a unique and very special location to make great wines. The main mission of Redoma red is to reflect both the beauty and the harshness of the Douro Valley. 2014 is more elegant than previous editions, with less extraction due to the vinification with stalks and an extended ageing in a single vat.

VINIFICATION

The 2014 harvest was slightly lower in production comparatively to 2013, but certainly made up for it in quality. Harvest began in early September, as usual, in order to maintain the high levels of acidity, balance and freshness in the wines. As in the previous year, the early start avoided rain later in the month and overripe fruit in some more exposed vineyards.

The grapes for Redoma Red 2014 coming from old vines near Quinta de Nápoles, were carefully selected at the winery and vinified with 50% stalks in a granite lagar, trodden by foot. Since 2013, Redoma Red undergoes malolactic fermentation and ages, exclusively, in old wooden vats.

TASTING NOTES

Lighter in colour than the previous year, as a result of a cooler year in Douro, the Redoma Red 2014 shows a red fresh fruit aroma, with spice notes, and a slight floral perfume. The typical notes of black plum and rockrose reveal a classic Douro. Deep and austere in the mineral notes, it shows a light vegetal character coming from the stems. It is complex, with a firm and compact structure, and very expressive tannins. A unique Redoma red, with a remarkable, delicate and very fresh acidity. Long, mineral, and extremely elegant finish. A wine with a great ageing potential and character.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist

VINEYARDS Quinta de Nápoles and close old vineyards AVERAGE VINE AGE Over 70 years

GRAPE VARIETIES Tinta Amarela, Touriga Franca, Rufete, Tinta Roriz, Tinto Cão and others

VINES PER HA 4000-6500 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 150-500

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC Vat FERMENTATION Granite lagares

BOTTLED July 2015 AGEING 22 months in old wooden vats DRY EXTRACT (G/DM³) 27.6

RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 12.5 PH 3.7 TOTAL ACIDITY (G/DM³) 4.8

VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 33 TOTAL SO₂ (MG/DM³) 99

VOLUMIC MASS (G/CM³) 0.9921

FOOD SUGGESTIONS Spicy food, pepper steak, red meat, wild.

Vegetarian suggestions: spicy dishes, for example, with mushrooms.

