

## Niepoort – Quinta de Nápoles Douro Branco Reserva Redoma

### ABOUT THE ESTATE

#### APPELLATION

Douro DOC

#### SUB-REGION

Cima Corgo

#### GRAPE VARIETY

Rabigato, Codega, Donzelinho, Viosinho, Arinto

#### FARMING

Sustainable, Organic, Biodynamic, Vegan

#### SOIL

Schist

#### VINEYARDS & VITICULTURE

The grapes come from old vines growing on the right bank of the Douro River, at an altitude of between 400 and 600 meters.

#### HARVEST & VINIFICATION

The grapes are manually harvested and meticulously sorted, then gently pressed and left to settle for about 24 hours. Fermentation takes place spontaneously with native yeast, in 228 L and 500 L French oak barrels. The wine is then aged for nine months on fine lees with partial malolactic fermentation and no batonnage to preserve freshness. Redoma Branco Reserva is a special cuvée which is selected each year through a blind tasting (barrel by barrel) of the Redoma Branco. The most outstanding barrel each year becomes the Reserva.

#### ALCOHOL BY VOLUME

12.4

#### PACK SIZE

6x750mL

