Niepoort – Quinta de Nápoles

Douro Tinto Charme



ABOUT THE ESTATE

APPELLATION
Douro DOC

SUB-REGION
Cima Corgo

GRAPE VARIETY
Tinta Roriz, Touriga Franca

FARMING
Sustainable, Organic, Biodynamic, Vegan

SOIL
Schist

VINEYARDS & VITICULTURE
Grapes come from very old vineyards in Vale de Mendiz, on the banks of the Pinhão River. Average vine age 70 to 100+ years.

HARVEST & VINIFICATION
What is most important in this winemaking process is the length of time of the pre-fermentation maceration and the beginning of alcoholic fermentation, where extraction is very short but intense. The grapes are manually harvested, then 100% whole bunches were lightly crushed into granite lagares where they were foot trodden. The Charme initially undergoes fermentation in lagares and then concludes with malolactic fermentation in barrels. Minimal racking and aging in French oak barrels for 15 months. Bottled unfined and unfiltered.

ALCOHOL BY VOLUME
12.9

PACK SIZE
6x750mL