



# Niepoort 'Charme 2007

Charme is a rare wine from the Douro, the way its elegance combines with the smooth and mature tannins are unique in expressing old sheltered vineyards from Vale Mendiz in the heart of the Douro area in the Pinhão valley. All the small details involving the production of Charme turns the final result difficult to achieve. In the end only the best barrels are chosen to be bottled as Charme.

## Vinification

2007 was an excellent year for the Douro wine region, rains occurred during spring and the beginning of summer allowing soils to maintain good water levels until harvest, also low yields due mainly to rain during flowering season and some mildew present in the vineyards, were very important to obtain such quality fruit with great acidity and balanced sugar contents.

Harvest occurred during September with very good weather conditions, clusters were selected both in the vineyard and in winery, and fermentation was done in traditional stone lagares, foot trodden, with all the stems. After a short maceration, alcoholic and malolactic fermentations were finished in French oak barrels, where the wine was aged for 16 months. Bottling was done without any fining or filtration.

## Tasting Notes

A rich, fresh and elegant wine, light in colour, with fresh cherry and macerated raspberry aromas, earthy notes of mushrooms and truffles and elegant notes of tea leaves and pipe tobacco and cigar. The taste is fresh, long, with very good structure, velvety tannins and great complexity of mineral notes and fresh fruit flavours, great intensity and persistence.

## Technical Information

**Product** . Charme Tinto 2007

**Producer** . Niepoort (Vinhos) S.A.

**Region** . Douro

**Year** . 2007

**Soil Type** . Schist

**Vineyards** . Vale de Mendiz

**Average Vine Age** . 70 years and more than 100 years

**Grape Varieties** . Tinta Roriz, Touriga Franca and others

**Vines per Ha** . 6000-6500

**Pruning System** . Double Guyot and Royat

**Alt. from Sea Level** . 300-350 m

**Harvest Period** . September 2007

**Harvest Method** . Hand picked

**Malolactic** . Casks

**Fermentation** . Granite lagars and casks

**Bottled** . April 2009

**Ageing** . 16 month in french oak casks

**Dry Extract** . 22,5 g/dm<sup>3</sup>

**Alcohol** . 13,89% vol

**Total Acidity** . 4,47 g/dm<sup>3</sup> Tartaric Acid

**Volatile Acidity** . 0,60 g/dm<sup>3</sup> Ascetic Acid

**pH** . 3.68

**SO<sub>2</sub> Free Wad** . 20 mg/dm<sup>3</sup>

**Production** . 9500 bottles

### Suggestions:

Mushrooms and dishes with game, such as partridge or pheasant.





# Niepoort 'Charme 2008

Charme is a rare wine from the Douro, which goes against modern tendencies, its elegance and complexity combined with the smooth tannins are unique in expressing old sheltered vineyards from Vale Mendiz in the heart of the Douro area in the Pinhão valley. All the small details involving the production of Charme turns the final result very difficult to achieve. In the end only the best barrels are chosen to be bottled as Charme.

## Vinification

2008 was an excellent year for the Douro wine region, rains occurred during spring and beginning of summer, allowing soils to maintain good water levels until harvest. Low yields, due mainly to rain during flowering season, were also very important to obtain quality fruit with great acidity and balanced sugar contents.

Harvest occurred during September with very good weather conditions, bunches were selected both in the vineyard and in the winery, fermentation was done in traditional stone lagares with foot trodden, and all the stems. After a short maceration, alcoholic and malolactic fermentations were finished in French oak barrels, where the wine was aged for 16 months. Bottling was done without any fining or filtration.

## Tasting Notes

A rich, fresh and elegant wine, light in colour, with fresh cherry and pine needle aromas, earthy notes of mushrooms and truffles and elegant notes of tea leaves and pipe tobacco. The taste is fresh, long, with very good structure, velvety tannins and great complexity of mineral notes along with fresh fruit flavours, contributing with great tension for an intense, persistent and long lasting wine.

## Technical Information

**Product** . Charme Tinto 2008

**Producer** . Niepoort (Vinhos) S.A.

**Region** . Douro

**Year** . 2008

**Soil Type** . Schist

**Vineyards** . Vale de Mendiz

**Average Vine Age** . 70 years and more than 100 years

**Grape Varieties** . Tinta Roriz, Touriga Franca and others

**Vines per Ha** . 6000-6500

**Pruning System** . Double Guyot and Royat

**Alt. from Sea Level** . 300-350 m

**Harvest Period** . September 2008

**Harvest Method** . Hand picked

**Malolactic** . Casks

**Fermentation** . Granite lagars and casks

**Bottled** . April 2010

**Ageing** . 16 month in french oak casks

**Dry Extract** . 22,5 g/dm<sup>3</sup>

**Alcohol** . 13,89% vol

**Total Acidity** . 4,47 g/dm<sup>3</sup> Tartaric Acid

**Volatile Acidity** . 0,60 g/dm<sup>3</sup> Ascetic Acid

**pH** . 3.68

**SO<sub>2</sub> Free Wad** . 20 mg/dm<sup>3</sup>

**Production** . 9500 bottles

### Suggestions:

Mushrooms and dishes with game, such as partridge or pheasant.

