

Fabelaktig Hvit Niepoort



PRODUSENT

Niepoort

LAND

Portugal

DISTRIKT

Douro

DRUE

Rabigato, Códega do Larinho, Gouveio,
Dona Branca, Viosinho, Bical

ÅRGANG

2014

VEKTURA NR

129505

VINMONOPOLET NR

9585901

VOLUME

75 cl

HORECA EKSKL. MVA

NOK 131.92/st

VP INKL. MVA

NOK 154.90/st

<http://www.winetailor.no/produktet/3296/fabelaktig-hvit>



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OM PRODUSENTEN

Niepoort is an independent family business since 1842.

Through five generations the business passed successfully from one generation to the other and in most cases older and younger generations worked side by side for a long period. The fifth generation, Dirk and Verena Niepoort are now leading the company. The motto of the company has been one of respect for the different terroirs and the curiosity in the search of new wines.

TASTING NOTES

The 2014 vintage shows the fresh and balanced character of the viticultural year. Fresh and delicate aroma, decidedly mineral. Good notes of fresh fruit, citrus and some exotic fruit. On the palate, it is appellative and very elegant, with good acidity, fresh and refreshing. The finish leaves good citric and mineral notes. A very balanced white, with presence but not too strong. Perfect for a wide range of occasions.

PRODUCTION

The viticultural year of 2014 at Quinta de Nápoles was characterised as a year of lower quantity but higher quality. Everything indicated an early year, due to the large amount of water accumulated during the winter and spring. The maturation phase occurred early and allowed the beginning of the harvest in August. At Quinta de Nápoles most parcels were harvested over a period of good weather between 23 August and 21 September.

The grapes, from vines located at altitude on the right bank of the Douro, were transported at night in a refrigerated truck. After careful selection on arrival at the winery, they were gently pressed at a low temperature to avoid oxidation and extraction of gross lees.

After natural decantation for around 24 hours, 10% of the must was fermented in French oak barrels and the remainder in stainless steel vats for eight months, with its indigenous yeasts. The wine was bottled in May 2015.

FOOD SUGGESTIONS

Grilled and baked fish, pasta with seafood, white meat.