Niepoort

Niepoort Redoma Branco is a vibrant and expressive white wine from old vines, grown on the right bank of the Douro River, at altitudes between 400 and 600 meters. It captures the essence of the Douro, offering elegance, minerality, and freshness from its unique terroir.

Niepoort

Redoma Branco 2025

Douro, Portugal

Region and Vineyards

The grapes for **Redoma Branco 2023** are sourced from **old vineyards** located on the **right bank** of the **Douro River**, planted in **mica-schist soils**. These soils are known for their ability to impart **minerality** and **freshness** to the wines, giving Redoma its signature style. The vineyards are located at altitudes ranging from **400 to 600 meters**, which helps preserve the **natural acidity** of the grapes and enhances the wine's aromatic profile.

The grape varieties used in this wine, such as **Rabigato**, **Códega do Larinho**, **Viosinho** , **Donzelinho**, and **Gouveio**, are traditional to the Douro Valley. These varieties thrive in the harsh, rocky conditions, producing wines that are both **fresh** and **mineral-driven** with a delicate complexity that reflects the character of the Douro's terroir.

Winemaking

The 2023 vintage was an excellent year for white wines at **Niepoort**, with medium-high concentration and strong acidity. The harvest began on **August 2, 2023**, with earlier-maturing varieties, and the white grape harvest commenced on **August 14**. The grapes were handpicked from old vines and meticulously sorted to ensure only the best fruit was used.

After gentle pressing, the must was allowed to settle for 24 hours before undergoing **spontaneous fermentation** in **French oak barrels** (228L and 500L). The wine was then aged for **8 months in the same barrels**, where it developed its complexity and **delicate texture**. The oak influence is subtle, enhancing the wine's structure while preserving its fresh, vibrant character.

Tasting Notes

- **Color**: Bright, pale yellow with excellent clarity.
- **Aroma**: Fresh and aromatic, with notes of **citrus**, **honeysuckle**, **herbs**, and **stone fruit**, creating an inviting and complex nose.
- **Palate**: Delicate on the palate, with flavors of **citrus** and **stone fruits** complemented by a **spicy finish**. The wine is well-structured, with a lingering **acidity** that adds freshness and balance to the finish.

Alcohol :12,20 %

Composition: 30% Vidal, 30% Arinto

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

Redoma Branco 2025

Did you know?

Niepoort Redoma Branco is one of the Douro's most renowned white wines, showcasing the **old vine** heritage and **mineral complexity** that define the region. The wine reflects **Dirk Niepoort's** commitment to producing age-worthy white wines that express the purity and precision of the Douro's unique terroir.

Wine Pairing Ideas

- **Oysters**: The wine's fresh acidity and mineral notes are a perfect match for the briny flavors of oysters.
- **Oven-Baked Fish**: The delicate flavors of the wine complement the subtle taste of baked fish, enhancing the dish's overall freshness.
- **Poultry and White Meats**: The wine's structure and acidity balance well with roasted or grilled chicken and other white meats.
- **Vegetarian Options**: Dishes based on root vegetables like **turnips**, **sweet potato**, and **beetroot** provide an earthy counterpoint to the wine's vibrant acidity.

Robert Parker (RP) : 93 Points (2022)

The 2022 Redoma Branco, like the Redoma Reserva, comes from Murça, an area of mica and schist that sits at 350 to 400 meters in altitude and is warm during the day and cool at night, so it retains good acidity. The vineyards are 30 to 60 years old and planted with a field blend of Rabigato, Códega de Larinho, Viosinho and Arinto. The wine fermented and matured in barrel (228- and 500-liter). It has the roundness of the vintage, a moderate 12.5% alcohol and good balance and freshness. The oak is neatly integrated and adds nuance and complexity to the wine. It's long, dry and tasty. 70,000 bottles produced. It was bottled in July 2023.