

A masterclass in Douro white winemaking, this wine layers orchard fruit, citrus zest, and schistderived minerality into a wine of elegant structure and long ageing potential .

Niepoort



Alcohol :12,60 % Composition: 30% Viosinho, 30% Arinto

Redoma Reserve Branco 2023

Douro, Portugal

Region and Vineyards

Niepoort's Redoma Reserva Branco 2023 hails from old vines—some over **100 years of age**—planted on **mica-schist soils** between 400 and 600 metres elevation on the **right bank of the Douro River**. The Douro's high-altitude microclimates, especially in these cooler zones, allow white grapes to retain exceptional acidity while expressing aromatic complexity and mineral tension.

The vineyards are cultivated with traditional Douro white varieties: **Rabigato**, **Codega do Larinho**, **Viosinho**, **Arinto**, and others. These grapes, often co-planted and field-blended, are harvested from steep terraces in small quantities, and their age imparts a deep sense of concentration and layered nuance. The soils—rich in fractured schist—amplify salinity, structure, and finesse, while the 2023 growing season offered moderate yields, **excellent acidity**, and phenolic ripeness.

Winemaking

Harvested manually starting 14 August 2023, the grapes underwent **cold transportation** to the cellar and were meticulously sorted before being gently pressed. The must was settled without skin contact for 24 hours and fermented slowly in **French oak barriques**, where the wine also completed **full malolactic fermentation**.

Ageing lasted **9 months in barrel**, during which the wine developed aromatic complexity and textural polish, without losing its signature freshness and tension. Only the best barrels were selected for the final blend, which was bottled in June 2024. With a moderate **alcohol level of 12.6%**, vibrant acidity (6.20 g/L), and a pH of 3.23, the wine is structured for both immediate pleasure and graceful ageing.

Tasting Notes

- **Color**: Pale lemon with silvery reflections, bright and crystalline.
- **Aroma**: A vibrant bouquet of apricot and citrus zest unfolds alongside vanilla bean, crushed stone, and subtle florals.
- **Palate**: Energetic and finely balanced with fresh fruit precision, lively acidity, and a medium body. Layers of spice and stony minerality culminate in a long, saline finish with a touch of oak-derived complexity.







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Did you know?

Since its **first vintage in 1995**, Redoma Reserva Branco has represented Dirk Niepoort's pursuit of an age-worthy Douro white. It's among the earliest examples of serious barrel-aged white wines from Portugal, now widely considered a benchmark for the region.

Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs**: Enhances the wine's citrus brightness and mineral backbone.
- **Seafood risotto**: The creamy texture and iodine notes of the dish mirror the wine's balance and salinity.
- **Roast chicken with thyme and garlic**: Matches the layered spice and floral tones.
- **Pasta with aged cheese**: A vegetarian-friendly pairing that highlights the wine's richness and freshness.

5 Pukupa

Robert Parker (RP): 95 Points (2023)

The white 2023 Redoma Reserva Branco unfurls layers of added complexity tasted next to the Redoma Branco from this same vintage. They use older vines for this, a selection of vineyards from the zone of Murça, a sort of premier cru if you like. It fermented and matured in used and slightly younger barrels for nine months. It comes in at 12.5% alcohol and is spicy, floral and herbal, with notes of green tea and pollen, a smoky twist and a balanced and streamlined palate with fine minerality, fine-grained and with a dry, tasty finish. There are 35,000+ bottles, the biggest crop ever. It was bottled in July 2024.



