



# Niepoort

Niepoort Redoma Reserva Branco is a refined white wine from old vines, more than 80 years old, planted in mica-schist soils at an altitude of 600 meters. It captures the essence of the Douro's terroir, with a focus on minerality, complexity, and ageing potential.

*Niepoort*



## Redoma Reserve Branco 2021

Douro, Portugal

### Region and Vineyards

The grapes for **Redoma Reserva Branco 2021** come from **old vineyards** located in the **Douro Valley**, one of Portugal's most renowned wine regions. The vineyards are planted in **mica-schist soils** at an altitude of **600 meters**, which contributes to the wine's **mineral character** and its ability to retain freshness. These old vines, over **80 years old**, are deep-rooted and offer low yields, but produce grapes with exceptional concentration and complexity.

The altitude helps preserve the natural acidity of the grapes, and the schist soils enhance the wine's structure and minerality. The Douro Valley, known for its challenging growing conditions, gives birth to wines that are both **powerful** and **elegant**, with a distinctive freshness that comes from the combination of high-altitude vineyards and schist soils.

### Winemaking

The 2021 vintage saw a larger than expected yield, with **Quinta de Nápoles** reporting a 50% increase compared to the previous year. The harvest began on **August 11, 2021**, under ideal conditions. The grapes were carefully handpicked and refrigerated before being transported to the winery. They were meticulously sorted, then gently pressed without skin contact, allowing the must to settle for 24 hours.

Fermentation took place in **French oak barriques**, where the wine also underwent **malolactic fermentation** and was aged for **9 months**. This process adds **complexity** and **texture**, while preserving the wine's natural freshness. The use of oak is subtle, enhancing the wine's structure without overpowering its delicate fruit profile.

Alcohol :11,50 %

Composition: 30% Viosinho, 30%

Arinto



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



## Redoma Reserve Branco 2021

### Tasting Notes

---

- **Color:** Pale yellow with bright clarity.
- **Aroma:** The nose is fresh and delicate, offering a **fruity profile** with notes of **citrus** and **pineapple**, combined with subtle **floral** hints, herbaceous nuances, and a touch of **nuts**.
- **Palate:** Crisp and linear, with a well-structured palate and vibrant acidity. The wine shows excellent balance between its fruit flavors and its **mineral-driven** complexity, leading to a **dry, piquant** finish. It is a wine of **great aging potential**.

### Did you know?

---

**Niepoort Redoma Reserva Branco** is one of the pioneering white wines from the **Douro Valley**, first released in 1995. The aim was to showcase the Douro's potential for producing **age-worthy white wines** that reflect the character of the region's **old vines** and unique **schist soils**.

### Wine Pairing Ideas

---

- **Grilled Fish:** The fresh acidity and subtle complexity of the wine complement the delicate flavors of grilled fish, while its minerality enhances the texture of the dish.
- **Seafood Risotto:** The creamy texture of the risotto is balanced by the wine's vibrant acidity and structured finish.
- **Roasted White Meats:** The wine's crispness and structure work beautifully with roasted chicken or pork, cutting through the richness of the meat.
- **Cheese Pasta:** A vegetarian option, pasta with cheese, finds a perfect match in the wine's acidity and nutty undertones.



#### Robert Parker (RP) : 92 Points (2019)

---

*The 2019 Redoma Reserva Branco is a field blend from old vines featuring Rabigato, C3dega, Viosinho, Arinto and others, all aged for nine months in 60% new French oak. It comes in very dry and at just 12.0% alcohol. This has more new wood and a longer time in wood than the regular Redoma Branco, but that doesn't make it any better. For some, it may be a demerit. The style issue here is far more important than any qualitative issue. The new wood does impart a touch of vanilla here, but the extra wood also gives this velvety texture. There's a longer finish as well. At the moment, I like the regular Redoma as much, maybe more. It is true that extended cellaring may change that answer, and this may do better in the cellar. It still has to prove that, and are you willing to wait several years? In that case, somewhere around 2030, you may well be rewarded handsomely. Meanwhile, this is nearly twice the price.*



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM