

AdF 2007

Introduction

The Douro is a special region, where various energies come together. The French call an area with these characteristics a "Terroir", which consists of a constellation of various details of soil and grape varieties. The Douro is undoubtedly where all these synergies merge. We have much to learn from the wisdom of the Douro and its temporal balance, to improve these synergies which gave Port its name and transform them into great table wines. It is in our hands to perfect and create fantastic Niepoort wines, where balance is essential in an area which is rough, harsh and rich.

AdF 2007 Douro is yet another of these fantastic combinations that this region has to offer. We hope that AdF 2007 is to your liking and that you enjoy another Niepoort creation as much as we enjoyed making it.

Vinification

The 2006/2007 viticultural year was characterised by the rain that fell not just over the winter months, but also by the unusual 60 mm of rainfall that fell in June, which with the relatively mild summer temperatures and cool nights throughout September, contributed to almost perfect ripening conditions, giving rise to very balanced wines with excellent quality tannins as a support structure, as well as acid content which plays an important role in the quality of the ageing of the wine in the bottle.

The low yield and excellent winemaking conditions at the new Quinta de Nápoles winery, without the musts reaching a high temperature, added to the elegance and aromatic profile of a great year in the Douro.

Vinification was carried out in vats, with 50% stems and a total of 45 days of maceration. The wine aged for four years in a 2000-litre used wooden cask and French oak barrels.

The long ageing period in used wood is to soften the tannins present and produce a full-bodied wine, which epitomises the Douro and its vineyards. The four-year ageing period enabled a powerful wine to develop, which has great aromatic complexity in the potent tannins, but which are well integrated because of the time spent ageing, and in its great acidity and cellaring potential.

Tasting Notes

Despite four years of ageing, AdF 2007 has not lost its freshness or vitality. On the contrary, the ageing period has added elegance and complexity to its intense aroma, where coffee and cigar box notes combine with black and red fruit aromas. The schist soils have imparted mineral, balsamic and spicy aromas.

On the palate, the wine is meaty, ample and very fruity and has a strong mineral character. It has a structure which is supported by well integrated tannins. Very lively, AdF 2007 stands out in tasting more for its freshness than for its concentration. The finish is long, seductive and persistent.