



Gonçaves Faria Tinto 2016, Niepoort

António Maia Ferreira Faria was one of the most iconic Bairrada producers of the 90s. Wines such as the Tonel 5 1990 or the Reserva 1991 will forever remain engraved in Bairrada's wine history. It is a great privilege for Dirk Niepoort, who used to distribute these wines, to work with these magnificent vineyards. Year after year, we aim to produce timeless wines with depth and character which pay homage to the late António Maia Ferreira Faria and his son João Pedro who is now in charge of the work in these vineyards.

Light purple in appearance, the wine's aromatic profile offers plenty of elegance, depth and complexity. As is typical for the Baga grape variety, aromas of fruits of the forest complement an intense minerality, mingling with hints of chalk reminiscent of the vineyards' terroir. Despite its youth, the wine already shows impressive balance and fine tannins harmonising with its notes of fresh fruit. In combination with an incredible structure and power, the vibrant fruit and excellent acidity create a delicate, elegant and exceptionally fine wine overall. The finish is refreshing, saline and clearly expresses the wine's calcareous terroir. This wine will drink beautifully when young, showing off its harmony, but it also promises great ageing potential.

Producer	Niepoort
Region	Bairrada
Volume	75.0 cl.
Grape Variety	Baga
Drinking window	2024-2035
Alc.	11.0%



VAT: BE0475637718
The Portugal Collection
Begijnhof 28
B- 3800 SINT-TRUIDEN
+32 477 459 644

Vinificatie

The wine was fermented in open lagares for 4 weeks before completing its fermentation process in large, used 2500L vats. In these same vats, the wine went through malolactic fermentation and a maturation period of 20 months before it was bottled unfiltered.

Rijping

20 months in used barrels

37.75 €