

## Niepoort Buçaco Vinho de Portugal Tinto



### ABOUT THE ESTATE

- Niepoort is one of the great Port houses and is now in its sixth generation of tradition and innovation.
- Fifth-generation owner Dirk Niepoort has paved the way for the production of dry wine in Port, and has been instrumental in elevating its status.
- Always interested in pushing the boundaries of what the Port wine industry looks like, Dirk, now joined by his son, Daniel, has acquired access to fruit throughout Portugal.
- Sustainable and organic work in the vineyard and cellar is always prioritized.
- Working with properties from the north to the south, Niepoort can be counted on to provide fortified and table wines that celebrate all that Portugal has to offer.

### APPELLATION

Vinho de Portugal

### GRAPE VARIETY

Baga (Bairrada), Touriga Nacional (Dão and Bairrada)

### FARMING

Sustainable, Organic, Biodynamic, Vegan

### SOIL

Granite and limestone soil.

### VINEYARDS & VITICULTURE

Average vine age is 20-40 years.

### HARVEST & VINIFICATION

The Buçaco wines are still vinified using the same methods as in the past. Depending on the year, they are fermented with stalks or without them, or a mix of both. The fermentation takes place in lagares of cement lined with granite, where the grapes are foot trodden and crushed by mallets. The wine ages in 300L French oak barrels for 10-14 months, followed by a few years in bottle before being released.

### ALCOHOL BY VOLUME

13.5

### PACK SIZE

6x750mL