

Niepoort Colheita Port

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

Porto, IVDP Selo de Garantia

SUB-REGION

Cima Corgo

GRAPE VARIETY

Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Schist

VINEYARDS & VITICULTURE

Vines come from low-yielding vineyards in the Cima Corgo region: Vale do Pinhão and Ferrão, with a vine age in excess of 60 years.

HARVEST & VINIFICATION

Colheita Ports are Tawnies which come from a single vintage and are aged in old barrels for a minimum period of seven years prior to bottling. The grapes are manually harvested and received in 25-kilo holders at the Vale de Mendiz, then foot-trodden in round, temperature-controlled granite lagares for four hours everyday after harvest by 25-30 people. Fermentation takes place over 2-3 days with 100% stem inclusion. Wine is then fortified after 50% of fermentation is complete with high quality brandy spirit, then aged in in small, over 50 year-old oak casks (550 and 600 L) at Vila Nova de Gaia for seven years before bottling. Residual sugar is 99 g/L.

ALCOHOL BY VOLUME

19.86

PACK SIZE

6x750mL

