

Niepoort Douro Tinto Primata

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

Douro DOC

SUB-REGION

Cima Corgo

GRAPE VARIETY

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

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Schist

VINEYARDS & VITICULTURE

The grapes for this wine come from vineyards growing at an altitude of 600m in the Douro Valley, specifically in the Tabuaço region. Half are harvested from a Touriga Nacional vineyard while the other half come from old vines.

HARVEST & VINIFICATION

Whole bunches were lightly foot-trodden so as to extract some juice without damaging the grape skins. They were then left to spontaneously ferment and macerate in lagars before being pressed into stainless steel tanks where the wine completed malolactic fermentation, aged for 6 months and also naturally stabilized during the winter.

ALCOHOL BY VOLUME

11.2

PACK SIZE

12x750ml

