

Niepoort Douro Branco Reserva Redoma

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

Rabigato, Codega, Donzelinho, Viosinho, Arinto

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Schist

VINEYARDS & VITICULTURE

The grapes come from old vines growing on the right bank of the Douro River, at an altitude of between 400 and 600 meters.

HARVEST & VINIFICATION

The grapes are manually harvested and meticulously sorted, then gently pressed and left to settle for about 24 hours. Fermentation takes place spontaneously with native yeast, in 228 L and 500 L French oak barrels. The wine is then aged for nine months on fine lees with partial malolactic fermentation and no batonnage to preserve freshness. Redoma Branco Reserva is a special cuvée which is selected each year through a blind tasting (barrel by barrel) of the Redoma Branco. The most outstanding barrel each year becomes the Reserva.

ALCOHOL BY VOLUME

12.4

PACK SIZE

6x750mL

