

## Niepoort Douro Tinto 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

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

### FARMING

Sustainable, Organic, Biodynamic, Vegan

### SOIL

Schist

### VINEYARDS & VITICULTURE

Redoma was the first Douro still wine produced by Niepoort in 1991. Produced from several north-facing old vineyards, averaging 60 to 90 years old, located in the Cima Corgo Region.

### HARVEST & VINIFICATION

The grapes are manually harvested, and whole bunches were transferred into stainless steel lagares equipped with mechanized stomping devices, where they macerated for a short period of time. Lastly the wine went through malolactic fermentation in old wooden barrels (70% in 228 L barrels and 30% in 2000 L), where it also matured for 22 months.

### ALCOHOL BY VOLUME

12.4

### PACK SIZE

6x750mL

