

## Niepoort Alentejo-Portalegre Branco Sempar

### 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

Alentejo DOC

### SUB-REGION

Portalegre

### GRAPE VARIETY

Roupeiro, Arinto, Bical, Tamarez, and Fernão Pires

### FARMING

Sustainable, Organic, Biodynamic, Vegan

### SOIL

Schist and granite

### VINEYARDS & VITICULTURE

The grapes come from the Vinhas da Serra vineyards.

### HARVEST & VINIFICATION

Fermentation took place in stainless steel tanks under a controlled temperature of 16°C. After that, the wine aged for eight months in amphorae and on the fine lees from the end of the fermentation process.

### ALCOHOL BY VOLUME

12.9

### PACK SIZE

12x750mL

