

Niepoort Alentejo-Portalegre Tinto 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

Aragonês, Grand Noir, Alicante Bouchet, and Trincadeira

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Granite and schist

VINEYARDS & VITICULTURE

“Sempar” means “unequaled”, “unique”, “incomparable” – a name which perfectly represents the style of Niepoort’s wine philosophy: uncomplicated wines which give maximum expression to the vineyards from which they are created. Sempar: a unique balance between the heat of the Alentejo and the freshness of the Serra Mountains.

HARVEST & VINIFICATION

The large majority of the grapes was destemmed. Fermentation took place in concrete amphorae in which the wine also aged for 36 months, without too much extraction.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL