

## Niepoort - Port

### 10 Year Old Tawny Port

#### ABOUT THE ESTATE

##### APPELLATION

Porto, IVDP Selo de Garantia

##### SUB-REGION

Cima Corgo

##### GRAPE VARIETY

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

##### FARMING

Sustainable, Organic, Biodynamic, Vegan

##### SOIL

Schist

##### VINEYARDS & VITICULTURE

Vines come from low-yielding vineyards in the Cima Corgo region: Vinha da Pisca, Vale do Pinhão and Ferrão, with a vine age in excess of 60 years.

##### HARVEST & VINIFICATION

The grapes are manually harvested, received in 25 kilo holders at the Vale de Mendiz, then foot-trodden in round, temperature-controlled granite lagares for four hours everyday after harvest by 25-30 people. Fermentation takes place over 2-3 days with 100% stem inclusion. Wine is then fortified after 50% of fermentation is complete with high quality brandy spirit, then aged in pipes (old oak casks of 550 liters) at Vila Nova de Gaia. Blended from different old ports with an average of 10 years aging. Residual sugar is 110 g/L.

##### ALCOHOL BY VOLUME

19.5

##### PACK SIZE

6x750mL

