Niepoort - Port

30 Year Old Tawny Port



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 elevated this house's status, investing in vineyards in the Douro Valley.
- Always interested in pushing the boundaries of what the Port wine industry looks like, Dirk, now joined by his son, Daniel, has upped the game of this historic property.
- Sustainable and organic work in the vineyard and cellar is always prioritized.
- Working with generations of know-how, Niepoort can be counted on to provide fortified wines that celebrate all that this region has to offer.

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 30 years aging. Residual sugar is 118 g/L.

ALCOHOL BY VOLUME
20.5

PACK SIZE
6x750mL