

Niepoort Bairrada Tinto Lagar de Baixo

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

Bairrada DOC

SUB-REGION

Cantanhede

GRAPE VARIETY

The grapes are manually harvested, then fermented in stainless steel tanks for four weeks before completing its fermentation process in large, used 2500L vats. In these same vats, the wine went through malolactic fermentation and a maturation period of 22 months before it was bottled unfiltered.

FARMING

Biodynamic, Certified Organic

SOIL

Calcareous clay

VINEYARDS & VITICULTURE

With the acquisition of the Quinta de Baixo in 2012, Niepoort was able to convert the property to biodynamic principles over two years. The result is a combination of very old vines and younger vines.

HARVEST & VINIFICATION

Grapes are manually harvested. The wine was fermented in open lagares for four weeks before completing its fermentation process in large, used 2500 L vats. In these same vats, the wine went through malolactic fermentation and a maturation period of 20 months before it was bottled unfiltered.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

