

## Niepoort Colheita 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 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

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: Vale do Pinhão and Ferrão, with a vine age in excess of 60 years.

### HARVEST & VINIFICATION

Colheita Ports are Tawnies which come from a single vintage and are aged in old barrels for a minimum period of seven years prior to bottling. The grapes are manually harvested and 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 in small, over 50 year-old oak casks (550 and 600 L) at Vila Nova de Gaia for seven years before bottling. Residual sugar is 99 g/L.

### ALCOHOL BY VOLUME

19.86

### PACK SIZE

6x750mL

