

Niepoort - Port Colheita 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: 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 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

