Niepoort - Port
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 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: 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
20.0

PACK SIZE
6x750mL