

Niepoort – Quinta de Nápoles

Douro Tinto Charme



- Visionary winemaker and fifth generation of the historic Port house Niepoort, Dirk Niepoort is redefining what the Douro Valley can offer.
- Acquired by the Niepoort family in 1987, Quinta de Nápoles is a 30-hectare estate in the heart of the Cima Corgo.
- From these north-facing, steep-sloped vineyards, Niepoort crafts a range of dry wines that have evolved significantly over the years.
- These wines represent the new Portuguese style, and are lighter, fresher, lower-alcohol wines (often just 11–13%) that reflect a more modern, terroir-driven aesthetic.
- The world's perception of Portuguese wine is undergoing a major transformation—and Quinta de Nápoles stands at the forefront of this change.

APPELLATION

Douro DOC

SUB-REGION

Cima Corgo

GRAPE VARIETY

Tinta Roriz, Touriga Franca

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Schist

VINEYARDS & VITICULTURE

Grapes come from very old vineyards in Vale de Mendiz, on the banks of the Pinhão River. Average vine age 70 to 100+ years.

HARVEST & VINIFICATION

What is most important in this winemaking process is the length of time of the prefermentation maceration and the beginning of alcoholic fermentation, where extraction is very short but intense. The grapes are manually harvested, then 100% whole bunches were lightly crushed into granite lagares where they were foot trodden. The Charme initially undergoes fermentation in lagares and then concludes with malolactic fermentation in barrels. Minimal racking and aging in French oak barrels for 15 months. Bottled unfined and unfiltered.

ALCOHOL BY VOLUME

12.9

PACK SIZE

6x750mL

