

Niepoort Dry White 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

Côdega, Rabigato, Viosinho, Arinto, Gouveio

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Schist

VINEYARDS & VITICULTURE

Vines come from low-yielding vineyards in the Cima Corgo region: Covelinhas and Pombal, with a vine age in excess of 30 years.

HARVEST & VINIFICATION

The grapes are manually harvested and received in 25 kilo holders at the Vale de Mendiz, then undergo a long maceration before being foot-trodden in round, temperature-controlled granite lagares for four hours everyday after harvest by 25-30 people. Fermentation carries on to near dryness before fortification with pure brandy spirit. Ageing takes place in small old oak casks in the cellars of Vila Nova de Gaia for an average 3.5 years before bottling.

ALCOHOL BY VOLUME

19.5

PACK SIZE

12x750mL

