Niepoort - Port

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 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
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