

## Niepoort Ruby 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

Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

### FARMING

Organic

### SOIL

Schist

### VINEYARDS & VITICULTURE

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

### HARVEST & VINIFICATION

At Niepoort, they believe the color of Port should be akin to the ruby gem, instead of a black dark color, hence the name. The grapes are manually harvested, received in 25 kilo holders at the Vale de Mendiz, then foot-trodden in round, temperature-controlled granite lagares for four hours every day after harvest by 25-30 people. Wine is then fortified after 50% of fermentation is complete with brandy spirit, then aged in large old oak casks at Vila Nova de Gaia for 3 years.

### ALCOHOL BY VOLUME

19.5

### PACK SIZE

12x750mL

