

Niepoort - Port Ruby Port

ABOUT THE ESTATE

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 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

