Niepoort - Port

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 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

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