

Niepoort

Alentejo-Portalegre Branco Sempar

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

Alentejo DOC

SUB-REGION

Portalegre

GRAPE VARIETY

Roupeiro, Arinto, Bical, Tamarez, and Fernão Pires

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Schist and granite

VINEYARDS & VITICULTURE

The grapes come from the Vinhas da Serra vineyards.

HARVEST & VINIFICATION

Fermentation took place in stainless steel tanks under a controlled temperature of 16°C. After that, the wine aged for eight months in amphorae and on the fine lees from the end of the fermentation process.

ALCOHOL BY VOLUME

12.9

PACK SIZE

12x750mL

