

Niepoort - Port

Tawny Port



- 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

PRODUTO DE PORTUGAL 750 mLG

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

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 everyday after harvest by 25-30 people. Wine is then fortified after 50% of fermentation is complete with brandy spirit, then aged in small, old oak casks at Vila Nova de Gaia for 3.5 years. Residual sugar is 100 g/L.

ALCOHOL BY VOLUME

19.5

PACK SIZE

12x750mL