

# Niepoort - Port Tawny Port

## **ABOUT THE ESTATE**



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**

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



