

Niepoort Douro Tinto Turrís

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

Douro DOC

SUB-REGION

Cima Corgo

GRAPE VARIETY

Douro field blend

FARMING

Organic

SOIL

Schist

VINEYARDS & VITICULTURE

The grapes come from Cima Corgo region, specifically from the south-facing, 0.8 hectare Torre vineyard, whose vines are more than 130 years old and grow completely untrained. The label is designed by artist João Noutel.

HARVEST & VINIFICATION

Fermentation takes place in stainless steel tanks, with 25% of the stalks. The must remains in contact with the cap for five weeks, which allows for a very gentle maceration and keeps extraction under control. The wine is then matured for 20 months in two 1000 Liter German Fuder barrels, which are more than 60 years old. The wine was bottled unfinned and unfiltered.

ALCOHOL BY VOLUME

12.0

PACK SIZE

3x750mL

