



Niepoort 'Colheita 1983

Colheita Ports are Tawny Ports from a single vintage, aged in wood for at least seven years before being bottled. The Colheita Port is wonderful on its own at the end of a meal or on a cold winter afternoon in front of an open fireplace.

Vinification

Following a very long cold winter and a relatively cool spring and early summer, it was only in September that the weather really picked up and fruit achieved full ripeness, so vintage generally started late with some full bodied wines being made. Since then a period of long ageing in small old oak casks (550 L) in our cellars, under the watchful eye of the Niepoort master blender José Nogueira in the cellars at Vila Nova de Gaia, has produced this wonderful wine.

Tasting Notes

Tawny/brown with light brown rim, on the aroma very fresh with hints of dried tangerine peel, on the palate shows great structure and freshness for a wine of such age with a long spirity finish.

Technical Information

Product . Niepoort Colheita 1983

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 1983

Soil Type . Schist

Vineyards . Vinha da Pisca, Vale do Pinhão e Ferrão

Average Vine Age . Over 70 years

Grape Varieties . Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão Tinta Roriz and others

Vines per HA . 4000-6000

Harvest Period . September | October

Harvest Method . Hand picked

Fermentation . Lagares | Foot Treading

Bottled . 2005

Ageing . small old oak casks

Baumé . 4,1

Residual Sugar . 116,9 g/L

Alcohol . 20 % vol

PH . 3,72

Total Acidity . 4,72 g/L as Tartaric Acid

Production . na



Starter suggestions:

Hot or cold fois gras



Sweet desserts suggestions:

Nuts and nut-based desserts (pecan pie, fruitcake, hazelnut torte), Fruit-based tarts (apple pie), and burnt sugar preparations (crème brûlée, crème caramel).



Cheese (non-blue cheeses):

Manchego, smoked Gouda, Gruyere.

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