

NIEPOORT ANNOUNCED IN AUGUST 2005 THE PAIR JÚNIOR TINTO E SÉNIOR TAWNY, CONSIDERED BY DIRK NIEPOORT A STARTING POINT INTO PORT VINES.



THE JUNIOR TINTO UNDERGOES AN EARLY FILLING, AND SPENDS THE REST OF ITS TIME IN THE BOTTLE, WHERE IT IS PROTECTED AGAINST OUTSIDE INFLUENCES. THROUGH THIS, ITS YOUTHNESS, DARK COLOUR, FRESHNESS AND DARK FRUIT AROMAS AND FLAVOURS ARE OPTIMALLY MAINTAINED. WITH ITS CONCENTRATED TANNINS, THIS IS A FULL - BODIED WINE.

THE JUNIOR TINTO GOES WELL WITH CHESSE (RIPE OF SOFT, HARD AS WELL AS BLUE), AND FITS SO WONDERFULLY WITH EVERY KIND OF CHOCOLATE. IT EVEN MAKES A SUPERB MATCH WITH – NO KIDDING- PEPPER STEAK.

THE SENIOR TAWNY, HOWEVER SPENDS MOST OF ITS TIME AGEING IN BARRELS. THROUGH THE PORES OF THE WOOL, IT'S CONTACT WITH AIR IS SOFT AND LIGHT, WHICH RESULTS IN A SLOW OXIDATION PROCESS OVER THE YEARS. THIS IS AN ELEGANT PORT WITH A SUBTLE EXPRESSION – A LIGHT COLOUR AND A RANGE OF FLAVOURS AND AROMAS THAT ARE BASED ON RED FRUIT TONES.

THE SENIOR TAWNY CAN REVEAL ITSELF IDEALLY WITH A RANGE OF MOTHWATERING DELIGHTS, INCLUDING DRIED FRUITS, APPLE CAKE, CREME CARAMEL AND PATÉ OF OULTRY LIVER