



# Niepoort 'White Port

A classic style of White Port, with oxidative handling and good extract from prolonged skin maceration. Serve chilled as an aperitif but it also goes down a treat as a dessert wine or simply on its own at the end of a meal.

## Tasting Notes

Brilliant golden / brown colour with a fresh nutty aroma and delicate subdued fruit. Medium sweet on the palate, interacting perfectly with the spirit which in turn gives a superb structure to the wine.

## Vinification

The white grapes undergo long skin maceration, occasionally with foot treading in lagares. Following fortification with grape brandy, the wine spends a year ageing in large old oak vats, prior to at least three years in small old oak casks.

## Technical Information

**Product** . Niepoort White  
**Produced** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** .  
**Soil Type** . Schist  
**Vines** . Covelinhas and Pombal  
**Average Vine Age** . Over 60 years  
**Cast Varieties** . C3dega ,Rabigato, Viosinho, Arinto Gouveio and others

**Vines per Ha** . 4000 - 6000  
**Harvest Period** .September/October  
**Way of Harvest** . Hand picked  
**Fermentation** . Lagares/Foot Treading  
**Ageing** . Small old oak casks

**Residual Sugar** . 102 g/ L  
**Alcool** . 20 % vol  
**Baum3** . 3,3  
**PH** . 3,66  
**Total Acidity** . 3,10 g/L Tartaric Acid

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