



# Niepoort Late Bottled Vintage 2005

This is perhaps the most significant Premium Port of our range. Winemaker Dirk van der Niepoort calls this the “Little Brother” of our Vintage Port, as the origins of the grapes and vinification methods are identical.

Taken from Ports made in the 2005 harvest, this Late Bottled Vintage however has extended cask maturation making it drinkable at a younger age, yet retaining the essence of its superior “sibling”.

## Vinification

The grapes for Niepoort 2005 LBV came from selected parcels of vineyards in the Cima Corgo region of the Douro valley. The grapes were trodden in lagares and later the port was matured in large wooden vats at our lodges in Gaia.

At Niepoort the tradition is to bottle the LBV’s four years after the harvest: Dirk tries “to bottle it as soon as we can in order to retain the fruit and freshness of the LBV”.

## Tasting Notes

Brilliant red colour with a wonderful aroma of dark fruits and a classy touch of chocolate.

On the palate sweet grainy seductive tannins give the wine a superb elegance and interact well with the fruit and fine spirity finish.

The wine can be enjoyed now, and will become more complex with further cellaring for a couple of decades.

To fully benefit from its qualities we recommend it be decanted before serving. Serve with soft cheeses, mild blue cheese, dark chocolate desserts or a pepper steak!

## Technical information

**Product** . Niepoort Batuta 2007

**Produced** . Niepoort (Vinhos) S.A.

**Region** . Douro

**Year** . 2005

**Soil Type** . Schist

**Vineyards** . Vinha da Pisca, Vale do Pinhão e Ferrão

**Average Vine Age** . Over 70 years

**Cast Varieties** . Touriga Nacional,

Touriga Franca, Tinto Cão, Tinta

Francisca, Tinta Amarela, Sousão

and Tinta Roriz and others

**Vines per Ha** . 4000-6000

**Harvest Period** . September-October

**Harvest method** . Hand picked

**Fermentation** . Lagares/Foot treading

**Bottled** . 2009

**Ageing** . Large old vats

**Residual Sugar** . 111,1 g/L

**Alcohol** . 20 % vol

**Baumé** . 3,7

**pH** . 3,55

**Total Acidity** . 4,34 g/L Tartaric Acid

**Production** . Approx 70.000 bottles



### Sweet desserts suggestions:

Chocolate desserts, specially dark chocolate



### Cheese suggestions:

Cheddar, Gouda, Brie



### Meal suggestions:

Spicy dishes with red meat or “wild animals” lamb and veal meat or Peppersteack!

