



Niepoort 'Pisca Vintage 2007

The Pisca vineyard has for many years formed part of the Niepoort Vintage Lote; in 2007 one very small parcel of Pisca was set aside and contrary to the current practice of ageing in large wooden vats it was aged in pipes, thus replicating the legendary Niepoort 1970 Vintage which was all aged in pipes. Furthermore, the handling of the wine prior to bottling in a less reductive way attempts to return to the days when Vintage ports were shipped in pipe to northern Europe and then bottled at the end of the second year or even in the third year following the harvest, in contrast to the current practice of bottling after a year and a half. Once again, at Niepoort, we believe that in a world of uniformity we have managed to produce a Vintage port with a difference with a return to some of the small technical details from a bygone era...

Vinification

After several dry winters, the 2006/2007 winter was most useful in replenishing dwindling water reserves. In 2007 the first parcels of Pisca were picked on 20th September and fermented at Niepoort's historic winery in Vale de Mendiz. All vinification was carried out in lagares with 100% stems. Fermenting musts exhibited very dark colours with spectacular purple hues and wonderful acid balance.

Tasting Notes

Dense in colour with a wonderfully fresh green aroma with a hint of dark chocolate dominating along with subtle aromas of dark fruits.

On the palate, medium sweet, wonderful fruit, with a seductive silky mid palate which is underpinned with a compact, lengthy tannin structure.

Technical information

Product . Niepoort PiscaVintage Port 2007

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 2007

Soil Type . Schist

Vineyards . Pisca

Average Vine Age . 80 and over 100 years

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

Vines per Ha . 4000-6000

Harvest Period . September/October

Harvest Method . Hand picked

Fermentation . Lagares/Foot Treading

Ageing . Pipes

Residual Sugar . 103,4 g/L

Alcohol . 20 %

Baumé . 3,4 g/dm³

Total Acidity . 4,88 g/dm³ (tartaric acid)

Total SO₂ . 64 mg/dm³

Serving suggestions:

Perfect with "Queijo da Serra" a Stilton or other blue cheeses. Egg based desserts with "pão de ló" (Portuguese sponge based cake)

