



Niepoort 'Colheita 1998

Colheita Ports are Tawny Ports from a single harvest 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.

Tasting Notes

Brick red colour with some orange/brown hues and solid depth of colour. Delightful vinous aroma, well integrated with aroma of dried fruits. On the palate, shows great freshness along with subdued dried apricots and figs, leading to a lengthy spirity finish.

Vinification

Following on from the exceptional wines made in 1997, the 1998 Colheita shows great character, fruit and concentration following a warm summer and exceptionally hot August. The wine comprising the 1998 Colheita was aged in our cool cellars in Vila Nova de Gaia in small old oak casks under the watchful eye of Niepoort Master Blender José Nogueira.

Technical Information

Product . Colheita 1998

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 1998

Soil Type . Schist

Vines . Vale do Pinhão and Ferrão

Average Vine Age . Over 60 years

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

Vines per Ha . 4000 – 6000

Harvest Period . Setembro/Outubro

Way of Harvest . Hand picked

Fermentation . Lagares/Foot Treading

Bottled . 2007

Ageing . Small old oak casks (550, 600 L)

Alcool . 20 % vol

Baumé . 3,9

Residual Sugar . 104.1 g/L

pH . 3.65

Total Acidity . 4,08g/L Tartaric Acid