



Niepoort Aguardente Velhissima Aguardente Velhissima

It's the return of an old classic: the Niepoort Aguardente Velhissima.

In the past, Brandy as well as Aguardente velha (a type of spirit aged for long periods of time) were great classics at Niepoort, with the 25-year-old Aguardente considered as one of the best in Portugal. During the 1990s, Dirk Niepoort relaunched and refined the Aguardente by ageing it for a much longer period – around 40 years –, lowering the sweetness and intensifying the aromatics and finesse, with an elegance and purity rare for Portugal. The current new edition of the Aguardente is even older (with an average age of around 50 years), more expressive, purer and more elegant.

VINIFICATION

This Aguardente is a blend of very old (more than 80 years) Aguardentes, ones that were distilled in the 1970s and others which the legendary Portuguese Master distiller Rui Moura Alves produced in the 1980s according to the “Charentais” method.

TASTING NOTES

The colour is a beautiful dark amber, with greenish hints. A fine and elegant aromatic profile harbours well-balanced and seamlessly integrated notes of wood. On the palate, the Aguardente offers deep concentration and intensity, but with a surprising lightness, refinement and incredible elegance.

The finish seems almost endless!

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A BOTTLED December 2020

AGEING In old port wine barrels and new French oak barrels. ALCOHOL (%) 40 PH 3.49

TOTAL ACIDITY (G/DM³) 1.46 VOLATILE ACIDITY (G/DM³) 0.72 PRODUCTION 500 Bottles (700 ml)

ALLERGENS Sulfito SUITABLE FOR VEGANS & VEGETARIANS no LAST UPDATED 2023-05-05

BOTTLE



BOX

