



Niepoort Crusted 2014

The Crusted Port complements the Niepoort Vintage and Late Bottled Vintage style. Traditionally, Crusted Port is selected from wines of Vintage quality, from two or three harvests, undergoes no fining or filtration prior to bottling and is released three years after bottling.

As the name suggests, Crusted Port creates a natural deposit in bottle, therefore it is important to decant it before serving. This Port is most appealing in its youth but will also benefit from several years of ageing, during which the bottle should be stored lying down.

VINIFICATION

The majority of this Crusted Port bottled in December 2014 comes from various vineyards around the Niepoort winery in Vale de Mendiz as well as other old vineyards in the Pinhão valley harvested in 2012 and 2013. Grapes were foot-trodden with 100% stems in lagares in Vale de Mendiz before being aged in large old wooden vats in our cellars in Vila Nova de Gaia prior to bottling in December 2014. The production was small, with a total of 10000 Litres.

TASTING NOTES

With a brilliant dark red appearance and good depth on the rim, the wine exhibits aromas of cherries and dark plums along with a fine minty, liquorice aroma. On the palate, well integrated tannins dominate along with superbly evolved fruit and good length. A vibrant wine starting to show some bottle age. It is certainly drinking beautifully now but it can be aged for several decades.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist VINEYARDS Vinha da Pisca/Vale do Pinhão/Ferrão

AVERAGE VINE AGE 60 and over 100 years

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others

VINES PER HA 4000-6000 PRUNING METHOD Guyot and Royat HARVEST PERIOD September HARVEST METHOD Hand picked

FERMENTATION Lagares (wine press tanks)/Foot treading BOTTLED December 2014 AGEING Large old wooden vats

DRY EXTRACT (G/DM³) 118.9 RESIDUAL SUGAR (G/DM³) 88 ALCOHOL (%) 19.8 BAUMÉ 3 PH 3.69

TOTAL ACIDITY (G/DM³) 3.94 VOLATILE ACIDITY (G/DM³) 0.19 TOTAL SO₂ (MG/DM³) 42 VOLUMIC MASS (G/CM³) 1.019

PRODUCTION 7500 Bottles ALLERGENS Sulfite

FOOD SUGGESTIONS Chocolate desserts, especially dark chocolate. Cheddar, Gouda and Brie cheese. Spicy dishes with red meat, game, lamb, veal, and pepper steak.

SUITABLE FOR VEGANS & VEGETARIANS yes LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

