



Niepoort Crusted (Bot. 2007)

This Crusted Port very much complements the well renowned Vintage and Late Bottled Vintage in the Niepoort range. Traditionally, Crusted Port is selected from wines of Vintage quality, from two or three harvests, which undergo no fining or filtration prior to bottling and are only released three years after bottling.

As the name suggests, Crusted Port, with time, will throw a natural deposit in bottle, and that's why it is important to decant before serving. Niepoort Crusted is most appealing in its youth but will also benefit from several years ageing in bottle, for which the wines should be stored lying down.

VINIFICATION

This Crusted originates, predominantly from wines of 2003 and 2005 harvest. Grapes were foot trodden in "lagares" prior to ageing in large old wooden vats in Vila Nova de Gaia cellars. The production was small, with a total of 6.900 bottles, which were bottled in December 2007.

TASTING NOTES

Deep red appearance and starting to show some age on the rim, amazing aroma of exuberant cherries and low intensity chocolate; on the palate, a seductive velvety/silky texture is dominant with superb finesse hiding a firm structure. It is worth pointing out that at this moment in time the exuberance of the wine dominates and the elegant style is very enticing to drink right now, however, as it has a fine structure, we believe will allow it to gain some fabulous bottle age over 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 HARVEST PERIOD September/October HARVEST METHOD Hand picked

FERMENTATION Lagares (wine press tanks)/Foot treading BOTTLED December 2007 AGEING Large old wooden vats

DRY EXTRACT (G/DM³) 129,5 RESIDUAL SUGAR (G/DM³) 108,5 ALCOHOL (%) 20 BAUMÉ 3,6 PH 3,59

TOTAL ACIDITY (G/DM³) 3,98 VOLATILE ACIDITY (G/DM³) 0,16 TOTAL SO₂ (MG/DM³) 61 VOLUMIC MASS (G/CM³) 1,02

PRODUCTION 6.900 bottles

FOOD SUGGESTIONS Chocolate desserts, specially dark chocolate. Cheddar, Gouda and Brie cheese. Spicy dishes with red meat or "wild animals" lamb and veal meat or Pepper steak.

LAST UPDATED 2023-05-05

BOTTLE

