



Niepoort Crusted (Bot. 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 2014 comes from the Niepoort Pisca vineyard and several vineyards in Vale de Mendiz harvested in 2011, along with a couple of small vineyard parcels from Casal de Loivos high up above Pinhão from the 2012 harvest. Grapes were foot-trodden with 100% stems in lagares in Vale de Mendiz prior to being aged in large old wooden vats in our cellars. The production was small, with a total of 10 000 Litres.

TASTING NOTES

With a brilliant dark red appearance and good depth on the rim, the wine also shows classic aromas of dark plums, cherries and mint. On the palate, grainy tannins dominate along with dark chocolate notes. It is a great blend of years, with the 2011 component dominating, but offering a more seductive and exuberant character compared to the finer 2011 Niepoort Vintage. Certainly a superb wine to drink now or to age 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 HARVEST PERIOD September/October HARVEST METHOD Hand picked

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

DRY EXTRACT (G/DM³) 124 RESIDUAL SUGAR (G/DM³) 93 ALCOHOL (%) 19.5 BAUMÉ 3.4 PH 3.7 TOTAL ACIDITY (G/DM³) 4.04

VOLATILE ACIDITY (G/DM³) 0.22 TOTAL SO₂ (MG/DM³) 60 VOLUMIC MASS (G/CM³) 1.02 PRODUCTION 11 884 bottles

ALLERGENS Sulfitos

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

