



Niepoort Vintage 1983

The magic of Vintage Port is different in every phase: as a young wine it captures the youthful fruit characters, then after 20 years or more, the wonderful effects of slow bottle age integration are revealed and finally after many decades the spirit dominates the wine. Vintage Port is amazing in all three phases. Maturation in the bottle is more reductive than cask ageing and the wine that results has a fruitiness and power which develops in the traditional black Port bottle. The wine must be decanted, serve at the end of a meal with cheese, especially blue cheese which goes really well with.

VINIFICATION

Following a very long cold winter and a relatively cool spring and early summer, it was only in September that the weather really picked up and fruit achieved full ripeness so, in general, the harvest started late with some full bodied wines being made in granite "lagares" with foot treading.

Following 2 years ageing in large old oak vats in our cellars in Vila Nova de Gaia, the wine was bottled.

TASTING NOTES

Solid red appearance, with good depth of colour. On the aroma, initially austere and closed, but with time, some notes of spice and pepper come through. Sweet fruit on the palate, revealing great freshness and a lengthy firm structure.

TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	SOIL TYPE	Schist	VINEYARDS	Vale do Pinhão and Ferrão
AVERAGE VINE AGE		60 and over 100 years					
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão and Tinta Roriz						
VINES PER HA	4000-6000	HARVEST PERIOD	September/October 1983	HARVEST METHOD	Hand picked		
FERMENTATION	Lagares (wine presses)/Foot treading		BOTTLED	1983	AGEING	2 Years in old oak vats	
DRY EXTRACT (G/DM ³)	124.1	RESIDUAL SUGAR (G/DM ³)	96.3	ALCOHOL (%)	20	BAUMÉ	3.2
TOTAL ACIDITY (G/DM ³)	4.13	VOLATILE ACIDITY (G/DM ³)	0.3	TOTAL SO ₂ (MG/DM ³)	36	VOLUMIC MASS (G/CM ³)	1.02
FOOD SUGGESTIONS	Perfect with "Queijo da Serra", a Stilton or other blue cheeses. Egg based desserts with "Pão de Ló" (Portuguese sponge based cake).						

BOTTLE



BOX



wood

PALETTE



120 cm

80 cm

