



## Niepoort Vintage 1987

Vintage Port is bottled within two years of the harvest date and is 100% wine from that harvest. 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 effects of the slow bottle age integration are revealed and finally after many decades the spirit dominates the wine. Vintage Port is amazing in all the 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 hot dry summer, grapes were in good condition at the time of harvest, if somewhat on the ripe side. Some dense colored wines were made in "lagares" by foot treading, only a few Vintage declarations were made in 1987, one of them being Niepoort. The wine, now with nearly 20 years age, exhibits wonderful bottle age character, characteristic of a fine Vintage Port.

### TASTING NOTES

Dark and youthful in colour for its age, now showing wonderful bottle age aroma on the nose, interspersed with a soft mint character. On the palate, the Vintage 1987 is very fine, shows good richness and a long finish.

### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist VINEYARDS Vale do Pinhão and Ferrão

AVERAGE VINE AGE Over 60 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 presses)/Foot treading BOTTLED 1989 AGEING 2 years in large old oak vats

DRY EXTRACT (G/DM<sup>3</sup>) 126.68 RESIDUAL SUGAR (G/DM<sup>3</sup>) 100.4 ALCOHOL (%) 20.7 BAUMÉ 3.3 PH 3.7

TOTAL ACIDITY (G/DM<sup>3</sup>) 4.13 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.3 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 27 VOLUMIC MASS (G/CM<sup>3</sup>) 1.02

PRODUCTION 40.500 litres

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



PALETTE

