



## Niepoort Vintage 1992

At the time of declaration, there was much debate as to the merits of the 1992 versus the 1991 Vintage. The majority of shippers at the time went for one year or the other, while Niepoort went one better and declared them both. The 1992 Vintage continues Niepoort's tradition to create balanced Ports with great concentration but simultaneously fine and delicate.

### VINIFICATION

As with most classic Vintage Ports, the weather during the agricultural year preceding the harvest was near perfect, with low rainfall during the winter and spring, however the light showers that fell in June, the heavy rainfall during the last three days of August and the onset of cooler nights in September was invaluable in allowing grape maturity to proceed to completion.

The 1992 harvest initiated under favourable weather towards the end of September with only the odd shower towards the end of the harvest. Fruit quality was consistently good, with high skin to juice ratio in the fermenting musts and excellent aromas.

The Niepoort 1992 Vintage was sourced from small parcels of old Vineyards in the Pinhão Valley, and following ageing in our cellars in Vila Nova de Gaia, 53,000 bottles were bottled in the Autumn of 1994.

### TASTING NOTES

Medium depth of colour with a red rim. On the aroma, starting to show some wonderful bottle age which follows through on the palate with a mild bitter chocolate character and fresh dark fruits. Good weight freshness and extract on the palate leading to a spirit dominated finish.

### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist

VINEYARDS Old vineyards in Pinhão Valley 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 1992 HARVEST METHOD Hand picked

FERMENTATION Lagares (wine presses)/Foot treading BOTTLED Autumn 1994 AGEING 2 years in large old oak vats

DRY EXTRACT (G/DM<sup>3</sup>) 131.1 RESIDUAL SUGAR (G/DM<sup>3</sup>) 100.2 ALCOHOL (%) 20 BAUMÉ 3.5 PH 3.9

TOTAL ACIDITY (G/DM<sup>3</sup>) 3.83 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.3 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 18 VOLUMIC MASS (G/CM<sup>3</sup>) 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).

