



Niepoort Vintage 2000

Another classic Niepoort vintage: combining balance with superb concentration, and at the same time very fine and delicate. The wine also has a splendid rustic character giving it a wonderful individuality.

VINIFICATION

It was created from low-yielding old vines in the Cima Corgo region of Douro Valley. The grapes were trodden in "lagares" and later the Port was matured in large wooden vats and also in barrels at our lodges in Vila Nova de Gaia.

TASTING NOTES

Concentrated aromas of ripe dark fruits, damsons and hints of black pepper. Intense on the palate and full bodied with a long rich after-taste.
It can be enjoyed now, but will become more complex with further cellaring until 2015.

TECHNICAL INFORMATION

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

VINEYARDS Vinha da Pisca, 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 September 2005 AGEING 2 years in "tonel"

DRY EXTRACT (G/DM³) 141.3 RESIDUAL SUGAR (G/DM³) 103 ALCOHOL (%) 20.5 BAUMÉ 3.4 PH 3.59

TOTAL ACIDITY (G/DM³) 4.2 VOLATILE ACIDITY (G/DM³) 0.24 TOTAL SO₂ (MG/DM³) 44

VOLUMIC MASS (G/CM³) 1.027 PRODUCTION 40 000 Bottles ALLERGENS Sulfite

FOOD SUGGESTIONS Perfect with "Queijo da Serra", a Stilton or other blue cheeses. Egg based desserts with "Pão de Ló" (Portuguese sponge based cake).

SUITABLE FOR VEGANS yes

BOTTLE

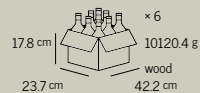


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BOX



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17.8 cm

23.7 cm

× 6

10120.4 g

wood

42.2 cm

PALETTE



× 8 Rows

80 Boxes

120 cm

80 cm