



## Niepoort Vintage 2003

This Vintage continues Niepoort's tradition to create balanced Ports with great concentration but simultaneously fine and delicate. At Niepoort we predict that this vintage will be one of the finest in decades...

### VINIFICATION

In 2003, the harvest had very hot days and also very humid days. The production was high but with small grapes that produced concentrated tannins and colour. Overripened and dry grapes were taken out to reassure the finesse of the wine.

Vinha da Pisca, (very old vineyard), with notes of coffee and black berries gave the final blend the desired finesse. In September 2005, the cycle for Niepoort Vintage 2003 was completed and now the wine ages in the final bottle, (32.000 bottles of 750ml).

### TASTING NOTES

Fine, elegant, mineral but not balsamic. The taste continues fine, aggressive and with tannins, rich but not excessive and with a long final. Impressive finesse even though robust.

### TECHNICAL INFORMATION

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

VINEYARDS Vinha da Pisca, 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 2003 HARVEST METHOD Hand picked

FERMENTATION Lagares (wine presses)/Foot treading BOTTLED September 2005 AGEING 2 years in cask

DRY EXTRACT (G/DM<sup>3</sup>) 133.2 RESIDUAL SUGAR (G/DM<sup>3</sup>) 99 ALCOHOL (%) 20 BAUMÉ 3.6 PH 3.56

TOTAL ACIDITY (G/DM<sup>3</sup>) 4.81 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.3 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 109

VOLUMIC MASS (G/CM<sup>3</sup>) 1.02 PRODUCTION 32.000 bottles

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

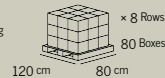


17.7 cm  
24 cm



× 6  
10120.4 g  
wood

PALETTE



× 8 Rows  
80 Boxes  
120 cm 80 cm

