



Niepoort Vintage 2005

This vintage continues Niepoort's tradition to create balanced Ports with great concentration but simultaneously fine and delicate. Once again, at Niepoort, we believe that we managed to produce a Vintage Port to last for decades...

VINIFICATION

In 2005 the harvest had very hot and also very humid days. The production was high but with small berries that have concentrated the tannins and colour. Overripe 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 freshness.

TASTING NOTES

Fine, elegant, mineral but not balsamic, the floral and fruity character are enhanced. The taste continues fine, although it's a tannic wine. Rich but not excessive and with a long spicy aftertaste. Impressive finesse even though robust.

TECHNICAL INFORMATION

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

VINEYARDS Vinha da Pisca, 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 2005 HARVEST METHOD Hand picked

FERMENTATION Lagares (wine presses)/Foot treading BOTTLED July 2007 AGEING 2 years in cask

DRY EXTRACT (G/DM³) 126.7 RESIDUAL SUGAR (G/DM³) 97.9 ALCOHOL (%) 20 BAUMÉ 3.4 PH 3.59

TOTAL ACIDITY (G/DM³) 4.06 VOLATILE ACIDITY (G/DM³) 0.25 TOTAL SO₂ (MG/DM³) 41

VOLUMIC MASS (G/CM³) 1.02 PRODUCTION 24.000 liters

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

