



## Niepoort Vintage 2007

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

### VINIFICATION

After several dry winters, the 2006/2007 winter was most useful in replenishing dwindling water reserves. In 2007, the harvest initiated at Niepoort's historic winery in Vale de Mendiz on Friday 14th of September. Apart from a brief thunderstorm on the 16th of September and the odd light shower at the end of the month, the harvest was carried out under excellent conditions.

Fermenting musts exhibited dark colours with spectacular purple hues and very good acid balance.

### TASTING NOTES

The Niepoort 2007 has benefited from a second winter to further close up its dense purple colour. On the aroma, dark fruits are wonderfully contrasted with slightly green nuances and great finesse. On the palate, medium sweet, which combines well, with a very tight structure. The taste exhibits firm tannins and length but with great finesse in evidence.

### TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	SOIL TYPE	Schist
VINEYARDS	Vinha da Pisca/Pinhão/Ferrão	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 2007	HARVEST METHOD	Hand picked		
FERMENTATION	Lagares (wine presses)/Foot treading	BOTTLED	May 2009	AGEING	2 years in large old vats
RESIDUAL SUGAR (G/DM <sup>3</sup> )	98.2	ALCOHOL (%)	20	BAUMÉ	3.4
		PH	3.6	TOTAL ACIDITY (G/DM <sup>3</sup> )	4.82
TOTAL SO <sub>2</sub> (MG/DM <sup>3</sup> )	56	PRODUCTION	20.000 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).				

