



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/DM³) 98.2

ALCOHOL (%) 20 BAUMÉ 3.4 PH 3.6 TOTAL ACIDITY (G/DM³) 4.82 TOTAL SO₂ (MG/DM³) 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).

