



## Niepoort Vintage 2011

2011 Vintage continues Niepoort's tradition to create balanced Ports with great concentration but fine and delicate.

In the end, low yields combined with very good acidity and great colour turned up in a perfect year for Vintage Port. It is worth noting that when the fermenting musts are fortified, there is a temporary loss of colour which picks up straight away as the brandy blends with the musts, however in 2011 it was interesting to observe that young Ports were immediately, extremely dark at the point of fortification and have remained so ever since.

### VINIFICATION

The agricultural year in 2011 will be remembered for relatively low precipitation during the winter and an unusually early bud burst in March, along with a sudden extreme heat in June which literally led to burnt clusters in exposed and early varieties such as Tinta Barroca. Although July and the end of August were relatively cool with some light precipitation in the final days of August and first days of September, temperatures picked up and the harvest had to be accelerated to avoid berry shrivel.

All the components for 2011 Vintage Port were trodden by foot in circular granite "lagares" at Vale de Mendiz, the Port winery. 100% stems were included in the vinification. The wines were racked soon after harvest, aged in "tonéis" in the Douro over the winter, and then moved to Vila Nova de Gaia, in March 2010. From there, they were re-tasted extensively in order to find the ideal components for the 2011 Vintage Port. The final blend then rested again in "tonéis" at our lodges in Vila Nova de Gaia, prior to bottling.

### TASTING NOTES

The colour of the 2011 Vintage has further benefited from a cold second winter, showing a dark purple colour right up to the rim of the glass. The aroma is fine with great vinosity, notes of black pepper and dark fruits. The palate is fresh and elegant but underpinned with a lengthy tannic structure giving it great length.

### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist VINEYARDS Several in the Cima Corgo

AVERAGE VINE AGE 80 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 2011 HARVEST METHOD Hand picked

FERMENTATION Lagares (wine presses)/Foot treading BOTTLED End of June 2013 AGEING 2 years in "tonéis" and some pipes

DRY EXTRACT (G/DM<sup>3</sup>) 131.6 RESIDUAL SUGAR (G/DM<sup>3</sup>) 10.4 ALCOHOL (%) 19.5 BAUMÉ 3.8 PH 3.57

TOTAL ACIDITY (G/DM<sup>3</sup>) 5.06 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.26 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 80 VOLUMIC MASS (G/CM<sup>3</sup>) 1

PRODUCTION 15,000 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).

