



Niepoort Vintage 2017

2017 will be remembered for its intense heat and record low levels of rainfall. In spite of the dry weather, flowering and bud burst developed under good conditions, and in August and September the high day temperatures and cool nights allowed for even and gradual ripening. The decision to start harvesting early, at optimum ripeness, allowed us to harvest grapes in ideal condition, with fantastic natural acidity. At the Vale de Mendiz winery, harvest began on 24 August under perfect weather conditions, with musts displaying intense colour and a powerful character. The last grapes were harvested on 26 September. Yields were down by approximately 30% compared to a normal year, essentially due to water stress.

VINIFICATION

All the fruit for the 2017 Vintage Port were foot-trodden in circular granite lagares with 100% of the stems. The wines were racked soon after harvest, aged in tonéis (large barrels) in the Douro over the winter, and then moved to the cellars in Vila Nova de Gaia in March 2018.

TASTING NOTES

A wonderful dark purple rim and great depth of colour characterise the wine's appearance. The aromatic profile is dominated by superb youthful dark fruit. It is powerful on the initial attack, leading into a fresh mid-palate with beautifully seductive flavours of dark fruit. A great combination of power and elegance, ending in a bold, dry, lengthy and slightly green tannic finish. The length and structure of the 2017 vintage promise a long-lived wine with great ageing potential.

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 Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others

VINES PER HA 4000-6000 HARVEST PERIOD August/September HARVEST METHOD Hand picked

FERMENTATION Lagares/ Foot Treading BOTTLED June 2019 AGEING 2 years in "tonel" DRY EXTRACT (G/DM³) 121.5

RESIDUAL SUGAR (G/DM³) 89 ALCOHOL (%) 19.7 BAUMÉ 3.2 PH 3.56 TOTAL ACIDITY (G/DM³) 4.8

VOLATILE ACIDITY (G/DM³) 0.24 TOTAL SO₂ (MG/DM³) 53 VOLUMIC MASS (G/CM³) 1.02 PRODUCTION 40500 bottles

ALLERGENS Sulfitos FOOD SUGGESTIONS Perfect with cheeses such as "Queijo da Serra", Stilton or other blue cheeses, as well as chocolate desserts and blocks of dark chocolate.

SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

