



Niepoort Turris 2012

Fulfilling a Dirk Niepoort's dream, TURRiS is a wine made from an old vineyard with more than 130 years without any pruning method, facing south, in Cima Corgo, Douro.

The wine aged for 15 months in barrels (Fuder) with more than 60 years, carefully brought from Mosel, Germany.

Apart from considering that this is an incomparable wine, each bottle is unique since all labels were directly drawn on paper, individually, by the artist João Noutel.

We believe that the iconographic and metaphorical component of the creative universe of his work, exploring, in a somewhat ironic way, some paradoxes and human contradictions, such as desire, tension, happiness, has in this TURRiS a similar representation of audacity and optimism, elegance and sobriety, in a perfect connection of the present with the past.

Each copy includes a reproduction of a detail of the labels, numbered and signed by João Noutel.

In this partnership between wine and contemporary art, we believe that TURRiS is a special, elegant, and delicate wine, with a truly unique complexity.

The magnum and double magnum bottles have also the peculiarity of having the signature of all employees of Niepoort.

VINIFICATION

2012 was characterised by low rainfall in the Douro region. Consequently, vines were on average two weeks behind their normal growth cycle in previous years. On the other hand, very low temperatures were recorded in the winter, resulting in consistent and balanced growth. The ripening period was cooler than normal, leading to a good balance between sugar and acidity, an essential factor for a fresh and balanced palate. The grapes were all harvested on 11 September.

Fermentation was in stainless steel tanks, with 25% of stems. The period of contact between solids and liquids lasted 5 weeks in a delicate process with very light maceration and limited extraction.

Turris aged for 15 months in two 1000-litre barrels with more than 60 years old and which were carefully brought from the Mosel region in Germany. The wine was bottled without fining or filtering.

TASTING NOTES

The intense youthful colour, slightly open, leads us to a deep, markedly mineral and crystalline aroma. It is impressive in its purity and finesse, with fresh, red fruit and a spring-like floral note. In the mouth it is fresh, silky but with great tension. Its elegance in a combination of minerality and tannin structure demonstrates matchless complexity. With its particularly long finish, this is a wine that is "chewable" without being heavy, offering a true taste of the past.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist VINEYARDS Single vineyard
AVERAGE VINE AGE More than 130 years GRAPE VARIETIES Various VINES PER HA 8000 PRUNING METHOD Gobelet
ALT. FROM SEA LEVEL 450 HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC Yes
FERMENTATION Stainless steel BOTTLED December 2013 AGEING 15 months in used barrels DRY EXTRACT (G/DM³) 26.8
ALCOHOL (%) 13 PH 3.56 TOTAL ACIDITY (G/DM³) 5 VOLATILE ACIDITY (G/DM³) 0.7 FREE SO₂ AT BOTTLING (MG/DM³) 18
TOTAL SO₂ (MG/DM³) 54 VOLUMIC MASS (G/CM³) 1 PRODUCTION 2.207 bottles

