



Niepoort Turris 2013

The grapes from the “Torre” vineyard have always been intended for the “Batuta”, as they add to the complexity and depth of this wine in a very special way. However, in 2012, Dirk Niepoort decided to fulfil his dream and vinify this unique vineyard separately for the first time.

The TURRIS is therefore a wine from the Cima Corgo region, more specifically from a very old South-facing vineyard whose vines are more than 130 years old and grow completely untrained. After maturing for 20 months in over 60-year-old Fuder barrels originating from the Mosel region, the wine then spent a further 18 months maturing in bottle.

VINIFICATION

The 2013 harvest began on 19 August – much earlier than usual – with the aim of maintaining good acidity levels and avoiding high alcohol contents. It was a very productive vintage, with 25% higher yields than in the previous year. The decision to harvest the most important vineyards early proved to be a judicious one as there was heavy rainfall on 27 September.

Fermentation took place in stainless steel tanks, with 25% of the stalks. The must remained in contact with the cap for 5 weeks, which allowed for a very gentle maceration and kept extraction under control.

The “Turris” was matured for 20 months in two 1000-litre German Fuder barrels, both more than 60 years old. The wine was bottled unfiltered and unfiltered in June 2015.

TASTING NOTES

While its youthful and intense colour is slightly lighter than that of the 2012 vintage, this wine offers deep aromas, great complexity and a crystalline minerality. It impresses with its purity and finesse, delighting with fresh red berry notes as well as hints of spice. On the palate, the wine is fresh and velvety, vibrating with tension. The balance between its minerality and tannin structure results in an incomparable complexity and elegance, culminating in its lasting, elegant and expressive finish. It is “chewy” without being heavy – a wine that takes us on a journey to a bygone era.

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 Goblet ALT. FROM SEA LEVEL 450 HARVEST PERIOD September HARVEST METHOD Manual

MALOLACTIC yes FERMENTATION Inox BOTTLED June 2015

AGEING 20 months in old 1000-litre German Fuder barrels RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 12.5

PH 3.65 TOTAL ACIDITY (G/DM³) 4.7 VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 18

TOTAL SO₂ (MG/DM³) 59 PRODUCTION 3500 bottles

