



Niepoort Turrís 2014

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

After maturing for 12 months in over 60-year-old Fuder barrels originating from the Mosel region, the wine then spent a further 24 months maturing in bottle.

VINIFICATION

The 2014 harvest was slightly lower in production compared with 2013, but certainly made up for it in quality. Harvest began in early September, as usual, in order to maintain the high levels of acidity, balance and freshness. As in the previous year, the early start avoided the rain, later in the month and over ripen fruit in the more exposed vineyards.

After meticulous sorting, alcoholic fermentation took place in stainless steel tanks, with approximately 20% whole bunches. We let the juice macerate for 1 month so that we could carefully extract the full potential of the vineyard.

The wine matured in over 60-year-old foudre barrels.

TASTING NOTES

The Turrís 2014 displays radiant and youthful ruby red hues. Deep aromas and a fantastic, layered complexity harbour beautiful minerality, purity and a delicate character, with notes of redcurrant, blackberry and spice. The wine comes across velvety and fine on the palate, supported by an excellent balance between its tannic structure and minerality. Hints of graphite stemming from the schist soils and some spices, such as pink peppercorn, appear. This is a full-bodied but not heavy wine which possesses an incomparable elegance as well as a long, lingering finish.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR Red SOIL TYPE Schist VINEYARDS Vinha da Torre
 AVERAGE VINE AGE More 130 years GRAPE VARIETIES Various VINES PER HA 8000 PRUNING METHOD Gobelet
 ALTITUDE (M) 450 HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC In fuders barrels
 FERMENTATION In stainless steel BOTTLED January 2017
 AGEING 16 months in used fuders barrels and 20 months in bottles DRY EXTRACT (G/DM³) 24.5
 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 11.5 PH 3.52 TOTAL ACIDITY (G/DM³) 4.99 VOLATILE ACIDITY (G/DM³) 0.6
 FREE SO₂ AT BOTTLING (MG/DM³) 20 TOTAL SO₂ (MG/DM³) 82 VOLUMIC MASS (G/CM³) 0.992
 PRODUCTION 1000 Bottles ALLERGENS Sulfite FOOD SUGGESTIONS Spicy dishes, pepper steak, and red meat.
 SUITABLE FOR VEGANS & VEGETARIANS yes LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

