



# Niepoort Turris 2016

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. 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

2016 gave us a cold and rainy Spring, which had an inevitable impact on the growth and development cycle of the vines. An extremely dry Summer ensued, with considerable fluctuations between day and night temperatures. Harvest mostly took place towards the end of August, and this vintage of the Redoma can be considered as practically perfect thanks to the excellent quality of the fruit from the region. The grapes were perfectly healthy and showed good acidic structure. Fermentation was in stainless steel tanks, with 30% of stems. The period of contact between solids and liquids lasted 5 weeks in a delicate process with very light maceration and limited extraction.

## TASTING NOTES

With its violet colour and ruby hints, the Turris 2016 comes across astoundingly fresh and linear. Spicy aromas with notes of pink peppercorn and plenty of minerality mingle with hints of cassis and graphite from the schist soils. The palate impresses with electric tension and elegance as well as a lingering finish. The Turris 2016 is a wine which distinguishes itself through its complexity and the unique character of an ancient Douro vineyard.

## TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist VINEYARDS Single Vineyard  
 AVERAGE VINE AGE More 130 years GRAPE VARIETIES Various VINES PER HA 8000 PRUNING METHOD Gobelet  
 ALT. FROM SEA LEVEL 450 HARVEST PERIOD August and September HARVEST METHOD Hand Picked  
 MALOLACTIC In Fuders barrels FERMENTATION In stainless steel BOTTLED December 2017  
 AGEING 12 months in used fuders barrels and 24 months in bottles DRY EXTRACT (G/DM<sup>3</sup>) 24  
 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.6 ALCOHOL (%) 11.6 PH 3.61 TOTAL ACIDITY (G/DM<sup>3</sup>) 4.5 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.6  
 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 30 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 96 VOLUMIC MASS (G/CM<sup>3</sup>) 0.992 PRODUCTION 2900 bottles  
 ALLERGENS Sulfito FOOD SUGGESTIONS Spicy dishes, pepper steak, and red meat. SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

