



Niepoort Turrís 2017

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 16 months in over 60-year-old Fuder barrels originating from the Mosel region, the wine then spent a further 20 months maturing in bottle.

VINIFICATION

The 2017 vintage experienced extreme drought. We had a very early, short and intense harvest, which began on 10 August and ended on 10 September – the earliest we have ever started harvesting at Niepoort!

The grapes stem from a single high-altitude vineyard which provides us with a fantastic balance between sugar content and acidity. We harvested the fruit mid-August in order to maintain freshness in the wine in such a hot year.

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 2017 is a wine which embodies Niepoort's fresh profile even in a year as hot and dry as 2017. With an intense ruby red colour, the wine offers aromas rich in spices, dark berry fruit and a graphite mineral character typical of schist soils. On the palate, the wine delights with elegance as well as structure, revealing dark fruits of the forest and some green pepper. Vibrant and electric, it culminates in a dry and lingering finish. A complex, one-of-a-kind Douro wine. Decanting recommended.

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 August HARVEST METHOD Hand picked MALOLACTIC In fuders barrels
FERMENTATION In stainless steel BOTTLED January 2019 AGEING 16 months in used fuders barrels and 20 months in bottles
DRY EXTRACT (G/DM³) 25 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13.2 PH 3.64 TOTAL ACIDITY (G/DM³) 4.8
VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 15 TOTAL SO₂ (MG/DM³) 50
VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 2666 Bottles ALLERGENS Sulfite
FOOD SUGGESTIONS Spicy dishes, pepper steak, and red meat. SUITABLE FOR VEGANS & VEGETARIANS yes

LAST UPDATED 2023-05-05

BOTTLE

BOX



COMPETE
2020

PORTUGAL
2020

