



Niepoort Turris 2018

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 2018 vintage was relatively cool up until August, with the coldest July recorded of the 21st century. In comparison to 2017, ripening was delayed by about 3 weeks. The first days of August brought a sudden increase in temperatures, with 4 August being the hottest day of the 21st century (to date). This meant that the grapes matured slowly in the month of September. Due to water stress, we obtained musts with low alcohol contents and good phenolic ripeness, with plenty of complexity and lightness.

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

An intense ruby red hue.

On the nose, aromas of fruits of the forest, herbs, spices and some floral hints mingle with touches of graphite, lending this red wine the complexity typical of the Douro Valley's schist soils.

The palate offers Niepoort's signature elegant backbone, acidity and freshness. A long finish lingers in the mouth with hints of mint.

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 February 2020 AGEING 16 months in used fuders barrels and 20 months in bottles

DRY EXTRACT (G/DM³) 23,5 RESIDUAL SUGAR (G/DM³) 0,6 ALCOHOL (%) 12,5 PH 3,66 TOTAL ACIDITY (G/DM³) 4,7

VOLATILE ACIDITY (G/DM³) 0,7 FREE SO₂ AT BOTTLING (MG/DM³) 17 TOTAL SO₂ (MG/DM³) 62 VOLUMIC MASS (G/CM³) 0,991

PRODUCTION 1333 Bottles ALLERGENS Sulfite

FOOD SUGGESTIONS Pratos condimentados, bife pimenta, carnes vermelhas, caça. SUITABLE FOR VEGANS & VEGETARIANS yes

LAST UPDATED 2023-05-05

BOTTLE

BOX

