



# 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.

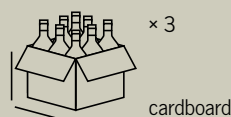
## TECHNICAL INFORMATION

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/DM <sup>3</sup> )	23.5	RESIDUAL SUGAR (G/DM <sup>3</sup> )	0.6	ALCOHOL (%)	12.5	PH	3.66	TOTAL ACIDITY (G/DM <sup>3</sup> )	4.7
VOLATILE ACIDITY (G/DM <sup>3</sup> )	0.7	FREE SO <sub>2</sub> AT BOTTLING (MG/DM <sup>3</sup> )	17	TOTAL SO <sub>2</sub> (MG/DM <sup>3</sup> )	62	VOLUMIC MASS (G/CM <sup>3</sup> )	0.991		
		PRODUCTION	1333 Bottles	ALLERGENS	Sulfite				
FOOD SUGGESTIONS	Pratos condimentados, bife pimentada, carnes vermelhas, caça.			SUITABLE FOR VEGANS & VEGETARIANS					

LAST UPDATED 2023-05-05

BOTTLE

BOX



COMPETE 2020

PORTUGAL 2020

