Niepoort Late Bottled Vintage 2000

This is perhaps the most significant Premium Port of our range. Winemaker Dirk van der Niepoort calls this the "Little Brother" of our Vintage Port, as the origins of the grapes and vinification methods are identical. Taken from Ports made in the 2000 harvest, this Late Bottled Vintage however has extended cask maturation making it drinkable at a younger age, yet retaining the essence of its superior "sibling".

Tasting Notes

Concentrated aromas of ripe dark fruits, damsons and hints of black pepper. Intense on the palate and full bodied with a long rich after-taste.

It can be enjoyed now, but will become more complex with further cellaring until 2015.

To fully benefit from its qualities we recommend it be decanted before serving.

Serve with soft cheeses, mild blue cheese, dark chocolate desserts or a Pepper Steak!

Vinification

It was created from low-yielding old vines in the Cima Corgo region of the Douro valley. The grapes were trodden in lagares and later the Port was matured in large wooden Vats and also in barrels at our Lodges in Gaia. The Niepoort Late Bottled Vintages are traditionally bottled 4 years after the harvest.

"I try to bottle this Port as soon as possible, so the freshness and the fruit of the vintage are revealed the moment you taste it", says Dirk.

Technical Information

Product: Late Bottled Vintage 2000
Produced: Niepoort (Vinhos) S.A.
Region: Douro
Year: 2000
Soil Type: Schist
Vines: Vinha da Piscã, Vale do Pinhão e Ferrão
Average Vine Age: Over 60 years
Cast Varieties: Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others

Vines per Ha: 4000 - 6000
Harvest Period: September/October 2000
Way of Harvest: Hand picked
Fermentation: Lagares/Foot Treading
Bottled: September 2005
Ageing: 4 years in old oak casks
Residual Sugar: 103 g/L

Alcool: 20 % vol
Baumé: 3.4
PH: 3.59
Total Acidity: 4.2 g/L Tartaric Acid
Bottled: 2004 and 2005
Production: 35,000 litres