



## Niepoort Dry White

Niepoort Dry White is made in the traditional style with long skin maceration. The final blend includes different wines aged in oak casks with an average of 3,5 years.

### VINIFICATION

The white grapes undergo long skin maceration, occasionally with foot treading in lagares, with fermentation carrying on to near dryness, before the addition of pure grape brandy. Ageing is carried in small old oak casks in our cellars in Vila Nova de Gaia for at least 3,5 years before bottling.

### TASTING NOTES

Golden/brown in colour with a delightful aroma of nuts and almonds which comes through on the palate with a fresh concentrated spicity finish, from extended ageing in small old oak barrels.

### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist

VINEYARDS Covelinhas and Pombal AVERAGE VINE AGE Over 30 years

GRAPE VARIETIES Còdega, Rabigato, Viosinho, Arinto and Gouveio VINES PER HA 4000-6000

HARVEST PERIOD September/October HARVEST METHOD Hand picked

FERMENTATION Lagares/Open Fermenter AGEING Small old oak casks

DRY EXTRACT (G/DM<sup>3</sup>) 76.4 RESIDUAL SUGAR (G/DM<sup>3</sup>) 56 ALCOHOL (%) 19.5 BAUMÉ 0.8

PH 3.52 TOTAL ACIDITY (G/DM<sup>3</sup>) 4.1 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.3 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 42

VOLUMIC MASS (G/CM<sup>3</sup>) 1 ALLERGENS Contém Sulfitos

FOOD SUGGESTIONS Dry White is lovely if served chilled as an aperitif or as a long drink with Tonic Water, ice and a twist of lemon.

BOTTLE



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BOX



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PALETTE

