



## Niepoort Dry White Dry-White-pota

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 spirty 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 ans

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

PRUNING METHOD Guyot and Royat 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 (%) 19.7 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 Sulfite

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



BOX



PALETTE

