



# Niepoort Secundum Vintage 2000

Another classic Niepoort Vintage: combining balance with superb concentration, and at the same time very fine and delicate. The wine also has a splendid rustic character giving it a wonderful individuality.

## VINIFICATION

A small crop, due to poor flowering but with high skin to juice ratios as a result. Apart from one day when it rained on 28th September, the harvest was carried out under ideal conditions with fine days and cool nights. The grapes from old vines in the Cima Corgo region were trodden in "lagares" (wine press tanks) and later the Port was matured in large wooden vats at our lodges in Vila Nova de Gaia and bottled in the autumn of 2002.

## TASTING NOTES

Dark red in colour, with intense aromas of dark fruits along with a light herbaceous character. On the palate, massively concentrated, dense but fresh, with solid tannins, finishing long and persistent.

Although great to taste now, will develop wonderfully over the next decades. To fully benefit from its qualities, we recommend it to be decanted before serving.

## TECHNICAL INFORMATION

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

VINEYARDS Vinha da Pisca, Vale do Pinhão, Ferrão AVERAGE VINE AGE 60 and over 100 years

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

VINES PER HA 4000-6000 HARVEST PERIOD September/October HARVEST METHOD Hand picked

FERMENTATION Lagares (wine press tanks)/Foot treading BOTTLED November 2002

AGEING 2 years in old oak cask RESIDUAL SUGAR (G/DM<sup>3</sup>) 97.4 ALCOHOL (%) 21 BAUMÉ 3.2

PH 3.56 TOTAL ACIDITY (G/DM<sup>3</sup>) 4.94

FOOD SUGGESTIONS Perfect with "Queijo da Serra", a Stilton, other blue cheeses or soft cheese. Egg based desserts with "Pão de Ló" (Portuguese sponge based cake).

