



Niepoort Secundum Vintage 2003

Niepoort created a second style of Vintage Port: "Secundum Vintage". The intention of Secundum is the creation of an approachable Vintage that offers an immediate satisfaction yet keeping the balance to age for decades. If we compare the Niepoorts Vintage Port with classic music then Secundum would be like Mozart, young, charming, creative and tangible; and the Vintage like Bach: intense, profound, complex and less accessible.

VINIFICATION

2003 was a hot and dry year, providing ripe grapes with good concentration of tannins and colour. A severe selection of the grapes was made, particularly to remove all the overripe grapes. The grapes for Secundum were selected from over 70 year old vines and the main varieties are Tinta Roriz, Touriga Franca, Tinta Francisca and Touriga Nacional, Tinto Cão, Tinta Amarela, Sousão and others.

The grapes were foot trodden and the ageing was in large old oak vats at our lodges in Vila Nova de Gaia.

TASTING NOTES

Secundum 2003 shows great concentration of fruit in a robust fashion. On the palate, an open knit structure with fine tannins and vibrant yet ripe black fruit flavours on the finish, along with fabulous balance.

TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	SOIL TYPE	Schist
VINEYARDS	Vinha da Pisca, Vale do Pinhão, Ferrão	AVERAGE VINE AGE	Over 70 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 treadind	BOTTLED	2005	AGEING	2 years in old oak cask
RESIDUAL SUGAR (G/DM ³)	102,3	ALCOHOL (%)	20	BAUMÉ	3,7
		PH	3,57	TOTAL ACIDITY (G/DM ³)	4,89
PRODUCTION	7.000 bottles	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).		

