Vintage Port is bottled within two years of the harvest date and is 100% wine from that harvest. The magic of Vintage Port is different in every phase: as a young wine it captures the youthful fruit characters, then after 20 years or more the effects of the slow bottle age integration are revealed and finally after many decades the spirit dominates the wine. Vintage Port is amazing in all the three phases. Maturation in the bottle is more reductive than cask ageing and the wine that results has a fruitiness and power which develops in the traditional black Port bottle. The wine must be decanted. Serve at the end of a meal with cheese, especially blue cheese which goes really well with.

WINIFICATION
Following a hot dry summer, grapes were in good condition at the time of harvest, if somewhat on the ripe side. Some dense colored wines were made in “lagares” by foot treading, only a few Vintage declarations were made in 1987, one of them being Niepoort. The wine, now with nearly 20 years age, exhibits wonderful bottle age character, characteristic of a fine Vintage Port.

TASTING NOTES
Dark and youthful in colour for its age, now showing wonderful bottle age aroma on the nose, interspersed with a soft mint character. On the palate, the Vintage 1987 is very fine, shows good richness and a long finish.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A.
REGION Douro
SOIL TYPE Schist
VINEYARDS Vale do Pinhão and Ferrão
AVERAGE VINE AGE Over 60 years
GRAPE 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
HARVEST METHOD Hand picked
FERMENTATION Lagares (wine presses)/Foot treading
BOTTLED 1989
AGING 2 years in large old oak vats
DRY EXTRACT (G/DM3) 126.68
RESIDUAL SUGAR (G/DM3) 100.4
ALCOHOL (%) 20.7
BAUME 3.3
PH 3.7
TOTAL ACIDITY (G/DM3) 4.13
VOLATILE ACIDITY (G/DM3) 0.3
TOTAL SO2 (MG/DM3) 27
VOLUMIC MASS (G/CM3) 1.02

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