2009 has all the ingredients of a classic Vintage year: POWER & ELEGANCE. Low yields, perfect maturation, great concentration and on top of that great acidity. It was clear for us from the start of the 2009 harvest that the perfect conditions for Port were there: timings of picking were perfect and the weather conditions ideal. The youngest vineyard is over 80 years old and all the fruit comes from Cima Corgo. The grape varieties are the “usual suspects” from typical mixed vineyards. This Vintage continues Niepoort’s tradition to create balanced Ports with great concentration but fine and delicate.

VINIFICATION

All the components for our 2009 Vintage Port were trodden by foot in circular granite "lagares" at our Port winery in Vale de Mendiz. As usual for a Vintage of this quality, we included almost 100% stems in the vinification. The component Ports were racked soon after harvest, and aged in "tonéis" in the Douro over the winter, before moving them to Vila Nova de Gaia in March 2010. From there, we re-tasted extensively in order to find the ideal wines for a 2009 Niepoort Vintage Port. The final blend then rested again in "tonéis" at our lodges in Vila Nova de Gaia, until bottling in May 2011.

TASTING NOTES

It has a voluptuous nose with great fruit, but also very spicy and peppery. On the palate, this Port is highly concentrated, with huge structure, and massive, but sexy, tannins. A Vintage Port of power, elegance, and balance. Once again, at Niepoort, we believe that we have produced Vintage Port to last for decades to come.

TECHNICAL INFORMATION

- PRODUCER: Niepoort (Vinhos) S.A.
- REGION: Douro
- SOIL TYPE: Schist
- VINEYARDS: Several in the Cima Corgo
- AVERAGE VINE AGE: 80 and over 100 years
- GRAPE VARIETIES: Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarefa, Sousão, Tinta Roriz and others
- VINES PER HA: 4000-6000
- HARVEST PERIOD: September/October 2009
- HARVEST METHOD: Hand picked
- FERMENTATION: Lagares (wine presses)/Foot treading
- BOTTLED: May 2011
- AGEING: 2 years in “tonéis” and some pipes
- RESIDUAL SUGAR (G/DM³): 100.2
- ALCOHOL (%): 20.5
- BAUMÉ: 3.2
- PH: 3.58
- TOTAL ACIDITY (G/DM³): 4.93
- TOTAL SO₂ (MG/DM³): 78
- PRODUCTION: 15,000 litres
- FOOD SUGGESTIONS: Perfect with "Queijo da Serra", a Stilton or other blue cheeses. Egg based desserts with “Pão de Ló” (Portuguese sponge based cake).