



Niepoort 10 Years Old White

An individual and distinct White Port, made for the first time by Niepoort as a result of the exceptional quality of a few parcels of old White Ports. Presents a classic style due to the long oxidative ageing process and the extended skin maceration. Serve chilled as an aperitif, alternatively appreciate it with dessert or on its own at the end of a meal.

VINIFICATION

The white grapes undergo a long period of skin maceration and are foot trodden. Following the addition of grape brandy, the White Port spends a year in large oak vats, followed by ageing in traditional oak pipes for a period of between 7 and 15 years. Prior to bottling, a selection of the best White Ports was made and the resulting wines were blended. From the operation resulted this 10 Years Old White!

TASTING NOTES

Golden in colour, exhibits a complex aroma of dried fruits dominated by orange peel and dried figs, as well as walnuts and roasted almonds. A floral touch completes the aroma. On the palate it is very fine and balanced, with a vibrant acidity balancing its sweet character, interacting with the fortifying spirit to perfection and giving the wine a superb structure.

TECHNICAL INFORMATION

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

VINEYARDS Covelinhas and Pombal AVERAGE VINE AGE Over 60 years

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

HARVEST PERIOD September/October HARVEST METHOD Hand picked

FERMENTATION Lagares (wine press tanks)/Foot treading AGEING Pipes DRY EXTRACT 130.1

RESIDUAL SUGAR (G/DM³) III ALCOHOL (%) 20 BAUMÉ 3,6 PH 3,59 TOTAL ACIDITY (G/DM³) 3,56

VOLATILE ACIDITY (G/DM³) 0,37 TOTAL SO₂ (MG/DM³) 28 VOLUMIC MASS (G/CM³) 1,02

FOOD SUGGESTIONS Serve as an aperitif, but it also goes down a treat as a dessert wine or simply on its own at the end of a meal.

