



Niepoort Late Bottled Vintage 1975

Late Bottled Vintage port is from a single year. The wine ages 4-6 years in old oak casks (opposed to Vintage that ages 2-3). LBV fills the gap between the rubies and the vintage ports since a Ruby Port should be drunk quite young and a great Vintage Port may need 15 to 20 years to really open up and show its splendour. This led to the idea in the 1960s to age the wine 4 to 6 years in large casks before bottling it, thereby producing a wine with the style of a Vintage Port with its deep colour and concentration of fruit but with a more mature character caused by the longer ageing in wood.

Late bottled vintage is the perfect port to accompany chocolate desserts, specially if dark/bitter chocolate is used!

Niepoort produced: ...1996, 1997, 1998, 1999, 2000, 2001, 2003, 2004 and 2005.

VINIFICATION

After a hot summer, this wine was created from low-yielding old vines in the Cima Corgo region of Douro Valley. The grapes were trodden in "lagares" and later aged in large old oak vats in our lodges in Vila Nova de Gaia. The wine was bottled without filtration after only 4 years so as to retain freshness and fruit.

TASTING NOTES

Brilliant brick red appearance, with a very expressive aroma of mint, sweet violets along with some firm green notes, characteristic of a mature Vintage Port. On the palate, very active mint and peppery spirit with superb length. A wonderful example of a mature unfiltered LBV, with classic bottle age character.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist VINEYARDS Vale do Pinhão and Ferrão

AVERAGE VINE AGE 60 and over 100 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/Foot treading BOTTLED 1979 AGEING 4 years in large old vats DRY EXTRACT 120.7

RESIDUAL SUGAR (G/DM³) 99.6 ALCOHOL (%) 20 BAUMÉ 3.1 TOTAL ACIDITY (G/DM³) 3.23

VOLATILE ACIDITY (G/DM³) 0.42 TOTAL SO₂ (MG/DM³) 22 VOLUMIC MASS (G/CM³) 1.02

FOOD SUGGESTIONS Sweet desserts suggestions: Chocolate desserts, specially dark chocolate.

Cheese suggestions: Cheddar, Gouda, Brie.

Meal suggestions: Spicy dishes with red meat or "wild animals", lamb and veal meat or peppersteak.