



Niepoort Late Bottled Vintage 1999

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

It was created from low-yielding old vines in the Cima Corgo region of Douro Valley. The grapes were trodden in "lagares" and later the Port was matured in large wooden vats and also in barrels at our Lodges in Vila Nova de Gaia. The Niepoort LBV are traditionally bottled 4 years after the harvest. According to Dirk Niepoort, it is best "to bottle it as soon as we can in order to reveal the fruit and freshness of the LBV in the moment of the tasting".

TASTING NOTES

Concentrated aromas of ripe dark fruits, damsons and hints of black pepper. Intense on the palate and full bodied with a long rich after-taste. It can be enjoyed now, but will become more complex with further cellaring until 2015.

TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	SOIL TYPE	Schist
VINEYARDS	Vinha da Pisca, 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	2003	AGEING	4 years in old oak casks
		DRY EXTRACT	130.1		
ALCOHOL (%)	20	BAUMÉ	3.6	PH	3.54
		TOTAL ACIDITY (G/DM ³)	4.34	VOLATILE ACIDITY (G/DM ³)	0.26
		TOTAL SO ₂ (MG/DM ³)	74	VOLUMIC MASS (G/CM ³)	1.02
		PRODUCTION	60.000 bottles		

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.