



# Niepoort Late Bottled Vintage 2001

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

Although initially rather overshadowed by 2000; with time some fabulous parcels of wine which were put aside following the harvest, have developed into very elegant and appealing wines from which the 2001 LBV was made. The grapes were trodden in "lagares" and later the Port was matured in large wooden vats and also in old casks at our lodges in Vila Nova de Gaia.

## TASTING NOTES

Deep red colour with a very vivacious, lively aroma of fresh dark plums, cherries and a hint of chocolate along with a silky aroma, giving the wine great finesse. Fabulous extract on the palate with a tight grainy texture intertwined with fresh dark fruits and a mellow spirty finish. The wine can be enjoyed now, and will become more complex with further cellaring until 2020.

## TECHNICAL INFORMATION

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

VINEYARDS Vinha da Pisca, Vale do Pinhão and Ferrão AVERAGE VINE AGE Over 70 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 2006 AGEING Large old vats and small old oak cask

RESIDUAL SUGAR (G/DM<sup>3</sup>) 100.2 ALCOHOL (%) 20 BAUMÉ 3.5 PH 3.55 TOTAL ACIDITY (G/DM<sup>3</sup>) 4.55

VOLUMIC MASS (G/CM<sup>3</sup>) 1.02 PRODUCTION 65.000 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.

