



Niepoort Secundum Vintage 1999

Niepoort created a second style of Vintage Port: "Secundum Vintage". The intention of Secundum is the creation of an approachable Vintage that offers an immediate satisfaction yet keeping the balance to age for decades. Secundum 1999 was the first production of this Vintage, that has the tannin of grand years, well presented and ripe, which secures its longevity, but at the same time can be appreciated with half its longevity. For Dirk Niepoort, the Secundum 1999 "is very impressive, it shows its tannin and also identifies the fruit itself with its concentration and richness. A powerful wine with very good longevity."

VINIFICATION

The Secundum 1999 was produced from vines that are more than 70 years old (predominantly Tinta Roriz, Touriga Franca, Tinta Amarela and Touriga Nacional). The grapes were foot trodden and the ageing was in large old oak vats at our lodges in Vila Nova de Gaia.

TASTING NOTES

Dark and rich colour; the intense aroma from the ripe fruit can be compared to that of cocoa and chocolate. Vibrant and attractive aromas of wild berries and flowers. Full-bodied, with firm, yet refined tannins, balanced with a good acidity, resulting in a fresh, balanced wine with a long finish. Powerful in the mouth; can be chewed well.

TECHNICAL INFORMATION

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

VINEYARDS Vinha da Pisca, Vale do Pinhão, Ferrão

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

VINES PER HA 4000-6000 HARVEST PERIOD September/October HARVEST METHOD Hand picked

FERMENTATION Lagares (wine press tanks)/Foot treadind BOTTLED 2001 AGEING 2 years in old oak vats

RESIDUAL SUGAR (G/DM³) 92.7 ALCOHOL (%) 20 BAUMÉ 2.9 PH 3.67 TOTAL ACIDITY (G/DM³) 4.18

PRODUCTION 25.000 bottles

FOOD SUGGESTIONS Perfect with "Queijo da Serra", a Stilton, other blue cheeses or soft cheese. Egg based desserts with "Pão de Ló" (Portuguese sponge based cake).