



## Niepoort Secundum Vintage 2003

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. If we compare the Niepoorts Vintage Port with classic music then Secundum would be like Mozart, young, charming, creative and tangible; and the Vintage like Bach: intense, profound, complex and less accessible.

### VINIFICATION

2003 was a hot and dry year, providing ripe grapes with good concentration of tannins and colour. A severe selection of the grapes was made, particularly to remove all the overripe grapes. The grapes for Secundum were selected from over 70 year old vines and the main varieties are Tinta Roriz, Touriga Franca, Tinta Francisca and Touriga Nacional, Tinto Cão, Tinta Amarela, Sousão and others.

The grapes were foot trodden and the ageing was in large old oak vats at our lodges in Vila Nova de Gaia.

### TASTING NOTES

Secundum 2003 shows great concentration of fruit in a robust fashion. On the palate, an open knit structure with fine tannins and vibrant yet ripe black fruit flavours on the finish, along with fabulous balance.

### TECHNICAL INFORMATION

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

VINEYARDS Vinha da Pisca, Vale do Pinhão, Ferrão AVERAGE VINE AGE Over 70 years

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 2005 AGEING 2 years in old oak cask

RESIDUAL SUGAR (G/DM<sup>3</sup>) 102,3 ALCOHOL (%) 20 BAUMÉ 3,7 PH 3,57 TOTAL ACIDITY (G/DM<sup>3</sup>) 4,89

PRODUCTION 7.000 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).