



# Niepoort The Senior Tawny

The Niepoort philosophy has been, for the last decades, to innovate, diversify, break taboos, maintaining tradition. Parallel to the redesign of The Senior Tawny, where we used the most traditional format of bottle and a moustache to emphasis the seniority, we redesigned the Junior Tinto based on the concept of a young, fresh and contemporary wine.

The Senior Tawny wine spends most of its time ageing in small barrels in the Niepoort lodge in Vila Nova de Gaia. The small barrels enable a soft and light contact with air through the pores of the wood, which results in a slow oxidation process over the years.

## VINIFICATION

The Senior Tawny comes from low yielding vineyards in the Cima Corgo region of the Douro Valley. The grapes are predominantly trodden in lagares, prior to ageing in small old oak casks at our lodges in Vila Nova de Gaia.

## TASTING NOTES

Brick red tawny appearance; a velvety mouth feel with a fine blend of old wines giving richness balanced with younger wines giving freshness and complexity.

## TECHNICAL INFORMATION

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

VINEYARDS Vale do Pinhão / Ferrão AVERAGE VINE AGE Over 30 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 (wine press tanks)/Foot treading AGEING 7 years in small old oak casks

DRY EXTRACT 132.1 RESIDUAL SUGAR (G/DM<sup>3</sup>) 110 ALCOHOL (%) 19.5 BAUMÉ 3.8 PH 3.54

TOTAL ACIDITY (G/DM<sup>3</sup>) 4.4 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.3 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 76

VOLUMIC MASS (G/CM<sup>3</sup>) 1.03

FOOD SUGGESTIONS This Tawny is a good match with cheeses and chocolate based desserts. It can also be drunk as an aperitif, served at room temperature or slightly chilled.

