



Niepoort White -pota

White port is made from white grapes: Malvasia, Viosinho and Gouveio. The juice is fermented as a white wine until the fermentation is stopped by the addition of pure grape brandy. After spending one year in large wood vats the wine is transferred to Casks (550 liter oak barrels). It is then aged in wood until at least 3 years before bottling.

VINIFICATION

The white grapes undergo long skin maceration, occasionally with foot treading in lagares. Following fortification with grape brandy, the wine spends a year ageing in large old oak vats, prior to at least three years in small old oak casks.

TASTING NOTES

Brilliant golden/brown colour with a fresh nutty aroma and delicate subdued fruit. Medium sweet on the palate, interacting perfectly with the spirit which in turn gives a superb structure to the wine.

TECHNICAL INFORMATION

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

VINEYARDS Covelinhas and Pombal AVERAGE VINE AGE Over 60 years

GRAPE VARIETIES C dega, Rabigato, Viosinho, Arinto Gouveio and others VINES PER HA 4000-6000

PRUNING METHOD Guyot and Royat HARVEST PERIOD September/October

HARVEST METHOD Hand picked FERMENTATION Lagares (wine press tanks)/Foot treading

AGEING Small old oak casks DRY EXTRACT 123.3 RESIDUAL SUGAR (G/DM³) 103 ALCOHOL (%) 19.4

BAUM  3.3 PH 3.61 TOTAL ACIDITY (G/DM³) 3.8 VOLATILE ACIDITY (G/DM³) 0.3

TOTAL SO₂ (MG/DM³) 72 VOLUMIC MASS (G/CM³) 1.02 ALLERGENS Sulfite

FOOD SUGGESTIONS Serve chilled as an aperitif or with desserts or even by itself.

BOTTLE

BOX

PALETTE

