



# Niepoort White

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 Còdega, Rabigato, Viosinho, Arinto Gouveio and others VINES PER HA 4000-6000

HARVEST PERIOD September/October HARVEST METHOD Hand picked

FERMENTATION Lagares (wine press tanks)/Foot treading AGEING Small old oak casks

DRY EXTRACT 122 RESIDUAL SUGAR (G/DM<sup>3</sup>) 105 ALCOHOL (%) 19.5 BAUMÉ 3.3 PH 3.71

TOTAL ACIDITY (G/DM<sup>3</sup>) 3.04 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.2 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 38

VOLUMIC MASS (G/CM<sup>3</sup>) 1.02 ALLERGENS Contém Sulfitos

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

BOTTLE

BOX

PALETTE

