



Niepoort Secundum Vintage 2001

Niepoort created a second style of Vintage Port: "Secundum Vintage". The intention was the creation of an approachable Vintage that could offer an immediate satisfaction yet keeping the balance to age for decades.

VINIFICATION

2001 started with a very wet winter, with over 1200mm of rain in the Cima Corgo, from November through to the end of March. Although many terraces were affected with small landslides due to the high level of precipitation, it allowed water levels to be replenished in the vineyard after several hot and dry years. Then from April onwards until August, rainfall was relatively low and flowering occurred towards the end of May. The Summer was cool with light rain at the end of August, allowing maturity to go to completion. Harvest started in mid September with fine weather, providing ripe grapes with good concentration of tannins and colour. 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 ageing took place in large old oak vats at our lodges in Vila Nova de Gaia.

NOTES DE DÉGUSTATION

Secundum 2001 shows good depth of colour with a brick red rim and a superb aroma of liquorice, currants and blue violets - a fine example of bottle age aromas. On the palate liquorice comes through with a soft elegant structure, good concentration and some spirity characters with a dry finish. Fresh and ready to drink now but will also carry on ageing for several years.

INFORMATIONS TECHNIQUES

PRODUCTEUR Niepoort (Vinhos) S.A. RÉGION Douro TYPE DE SOL Schiste

VIGNOBLES Vinha da Pisca, Vale do Pinhão, Ferrão ÂGE DE VIGNES Plus de 70 ans

CÉPAGES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

PIEDS DE VIGNE PAR HA 4000-6000 PÉRIODE DE VENDANGE septembre/octobre MODE DE VENDANGE Manuelle

MALOLACTIQUE no FERMENTATION Lagares (pressoirs)/Foulés à pied MISE EN BOUTEILLE 2003

ÉLEVAGE Large old oak vats SUCRE RÉSIDUEL (G/DM³) 102.3 ALCOOL (%) 20 BAUME 3.7 PH 3.56

ACIDITÉ TOTALE (G/DM³) 4.43

SUGGESTIONS D'ACCOMPAGNEMENT Parfait avec le Queijo da Serra, le Stilton ou d'autres fromages bleus. Il accompagne également les desserts à base d'œufs, en particulier le "Pão de Ló" (sorte de génoise portugaise).