



Niepoort Tawny

To produce a Port Wine with a fine and balanced flavour, Niepoort Tawny ages in oak casks for 3,5 years. Freshness, lightness and balance are the key elements of this wine. A Port easy to drink on any occasion. Tawny has a shiny bright colour and soft and sweet tannins. Tawny Port keeps well for several years, although the wine will not improve with age. It contains no sediment and does not need to be decanted.

VINIFICATION

Niepoort tawny, with an average age of three and a half years, originates 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 in colour, with delicate nutty aromas and a hint of dried fruits. On the palate, very well balanced with a youthful fruity, luscious character, which integrates well with a long spirity finish.

TECHNICAL INFORMATION

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

VINEYARDS Vinha da Pisca/Vale do Pinhão/Ferrão AVERAGE VINE AGE Over 30 anos

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

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 RESIDUAL SUGAR (G/DM³) 95.9 ALCOHOL (%) 20 BAUMÉ 3.3 PH 3.52

TOTAL ACIDITY (G/DM³) 3.99

FOOD SUGGESTIONS A versatile wine, which goes well with chocolate desserts and can also be served slightly chilled as an aperitif or with pâtés or foie gras.

