



Niepoort VV

Congratulations to Niepoort on its 170th anniversary!

To celebrate this occasion, we decided to bottle 999 bottles of the "new" old VV, in which we tried to combine the concentration and richness of the original VV with the refinement and purity that increasingly characterises Niepoort wines. The base for this blend is a very fine Port from 1863, of the highest quality, exquisitely aged in casks until 1972, and then "bottled" in demijohns.

The ancient and rare wines that are part of this batch, along with their ageing in demijohns, make this Port unique and with a huge potential for ageing in bottle.

VV was created by Dirk Niepoort's grandfather (Eduard Marius van der Niepoort) at the beginning of the 20th century. Eduard Marius had a great passion and commitment to quality, and as such had the dream to make the world's best Tawny and simply call it VV – Vinho Velho (Old Wine). It turned out to be a legendary wine, considered by many to be the best Tawny ever made. The original batch, like the new one, was based in pre-phylloxera wines, very concentrated and with "unlimited longevity." The new VV tries to be all this and even more, precise, balanced and long. This wine was made with future generations in mind, and with the aim of demonstrating the timelessness of the Great Port Wine. In Porto Veritas.

According to Rolf Niepoort, "This VV has nothing to do with the VV of the 1950s, which was wine aged in the Douro Region. The new VV is a Port wine 100% aged in Vila Nova de Gaia, a real treasure, unique for its rarity and quality."

VINIFICATION

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TASTING NOTES

Chestnut/deep mahogany colour, with olive green tinges. Limpid, crystalline, with a clearly marked tear. An explosion of great intensity and concentration on the nose. Silky and enveloping, it transmits, successively, aromas of dried fruit, raisins, honey, fireplace smoke, cigar leaf and coffee. On the mouth, the wine envelops the whole palate with rich, delicious flavours, combined with a vibrant acidity, resulting in an intense wine with an appreciable freshness. The finish is long, very long and pleasant.

There are no perfect wines? There shouldn't be! Because it's always possible to do better... But the new VV is very close to perfection...

TECHNICAL INFORMATION

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

HARVEST PERIOD September/October HARVEST METHOD Hand picked

FERMENTATION Lagares (wine press tanks)/Foot treading BOTTLED December 2012



AGEING Pipes and demijohns DRY EXTRACT 170.3 RESIDUAL SUGAR (G/DM³) 135.3 ALCOHOL (%) 20.5

BAUMÉ 5.6 PH 3.75 TOTAL ACIDITY (G/DM³) 7.14 VOLATILE ACIDITY (G/DM³) 1.65

TOTAL SO₂ (MG/DM³) 68 VOLUMIC MASS (G/CM³) 1 PRODUCTION 999 bottles

