

PORTO

NIEPOORT COLHEITA 2013

Niepoort

TASTING NOTES

This port features rich notes of dried fruits and figs, complemented by a nutty undertone and a hint of cherry blossom. The sweetness of brown sugar is balanced by a medley of spices, creating a complex and harmonious profile. The finish is lingering and spicy, with a perfect balance of sugar and acidity.

WITH FOOD

Pair with dried or preserved fruit, almond tart or desserts based on eggs, coffee or vanilla. Alternatively, serve chilled as an aperitif.



REGION	Porto
APPELLATION	Douro
GRAPES	Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others
KEEPING	Several years.
VINIFICATION	Niepoort states: 'After a couple of dry winters, the Douro region experienced a wet winter in the lead up to 2013, which was most welcome as it restored water reserves. The spring and summer were relatively cool, with an absence of rain until the beginning of September which brought a few showers, allowing the grapes to ripen fully. Luckily, the majority of the fruit was picked before the rain set in at the end of September! Harvest took place during the month of September and after careful selection on the sorting table, the crushed grapes and stems were directly transferred to granite lagares where they were foot-stomped prior to fortification.'
BOTTLE	75cl
VOLUME	19,5%

NIEPOORT

Niepoort ports are a Dutch family established in Portugal since the 18th Century and producing quality rather than quantity. Niepoort has been described as “the Rolls Royce of Port”. My first experience with Niepoort goes back to 1975, when armed with courage and conviction, I met in Oporto about 10 different potential suppliers and Niepoort was my lucky choice. Rolf the father and then Dirk carried on supplying Hourlier Wines with constant high standards. This is our only non French product. Non je ne regrette rien!