PORTO

NIEPOORT LBV LATE BOTTLED VINTAGE 1981

Niepoort

TASTING NOTES

Late Bottled Vintage port is from a single year. The wine ages 4-6 years in old oak casks (opposed to Vintage that ages 2-3). LBV fills the gap between the rubies and the vintage ports since a Ruby Port should be drunk quite young and a great Vintage Port may need 15 to 20 years to really open up and show its splendour.



This led to the idea in the 1960s to age the wine 4 to 6 years in large casks before bottling it, thereby producing a wine with the style of a Vintage Port with its deep colour and concentration of fruit but with a more mature character caused by the longer ageing in wood.

WITH FOOD

Aperitif.

REGION	Porto
APPELLATION	Douro
GRAPES	Touriga Nacional, Touriga Franca, Tinto Cao, Tinta Francisca, Tinta Amarela, Sousao, Tinta Roriz and others.
KEEPING	Several years.
VINIFICATION	At Niepoort, the tradition is to bottle the LBV's four years after the harvest to retain all the freshness and fruit, characteristic of these wines.
BOTTLE	75cl
VOLUME	20.0%

NIEPOORT

An independent company set up by Franciscus Marius van der Niepoort in 1842, the Dutch family were late to arrive on the port market scene compared to their already well established British competition. However, it was through very good relations with the native vineyard owners that has enabled Niepoort to produce four generations of quality port wine. Now even though they were able to sustain a niche position in the port market, the Niepoort's were relatively unheard of in the British market until the 5th generation, Eduard Dirk Niepoort, joined his father at the helm of the family business in 1987.