PORTO

NIEPOORT VINTAGE 1970

Niepoort

TASTING NOTES

Vintage Port must be bottled within two or three years of the harvest date. The magic of Vintage Port is different in every phase: as a young wine it captures the youthful fruit characters. Then, after 20 years or more, the effects of the slow bottle age integration are revealed and finally, after many decades, the spirit dominates the wine.



It is amazing in all the three phases; Maturation in the bottle is more reductive than cask ageing and the wine that results has a fruitiness and power which develops in the traditional ageing vessel, the classic, thick, black Port bottle. Please, note that Vintage Port needs to be decanted.

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.