

PORTO

NIEPOORT VINTAGE 2019

Niepoort

TASTING NOTES

Brilliant appearance with a dark purple rim and concentrated depth of colour. The aroma is fine and subdued with only a hint of primary dark fruits and some spice. The true potential and style of this wine really comes together on the palate with wonderful integration of dark fruits with a grainy tannic structure, pairing volume with amazing balance and elegance and an impressive finish.

In conclusion, the primary fruit on the palate is appealing at this stage, but it's the balanced tannic structure which indicates great ageing potential for the future.

WITH FOOD

Aperitif.



VINTAGE	2019
REGION	Porto
APPELLATION	Douro
GRAPES	Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others
KEEPING	Several years.
VINIFICATION	All the components for 2019 Vintage Port were trodden by foot in circular granite lagares with 100% of stems. The wines were racked soon after harvest, aged in "tonéis" (large oak vats) in the Douro over the winter, and then moved to the cellars in Vila Nova de Gaia in the Spring of 2020.
BOTTLE	75cl
VOLUME	19.5%

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.