

## Niepoort - Port Dry White Port

### ABOUT THE ESTATE

#### APPELLATION

Porto, IVDP Selo de Garantia

#### SUB-REGION

Cima Corgo

#### GRAPE VARIETY

Côdega, Rabigato, Viosinho, Arinto, Gouveio

#### FARMING

Sustainable, Organic, Biodynamic, Vegan

#### SOIL

Schist

#### VINEYARDS & VITICULTURE

Vines come from low-yielding vineyards in the Cima Corgo region: Covelinhas and Pombal, with a vine age in excess of 30 years.

#### HARVEST & VINIFICATION

The grapes are manually harvested and received in 25 kilo holders at the Vale de Mendiz, then undergo a long maceration before being foot-trodden in round, temperature-controlled granite lagares for four hours everyday after harvest by 25-30 people. Fermentation carries on to near dryness before fortification with pure brandy spirit. Ageing takes place in small old oak casks in the cellars of Vila Nova de Gaia for an average 3.5 years before bottling.

#### ALCOHOL BY VOLUME

19.5

#### PACK SIZE

12x750mL

