

# Niepoort – Quinta de Nápoles Douro Branco Redoma

**ABOUT THE ESTATE** 



Douro DOC

# **SUB-REGION**

Cima Corgo

#### **GRAPE VARIETY**

Rabigato, Códega do Larinho, Viosinho, Donzelinho, Gouveio

# **FARMING**

Sustainable, Organic, Biodynamic, Vegan

#### **SOIL**

Mica schist

## **VINEYARDS & VITICULTURE**

The grapes come from old vines growing on the right bank of the Douro River, at an altitude of 400 to 600 meters above sea level.

# **HARVEST & VINIFICATION**

After being meticulously sorted, the fruit was gently pressed and left to settle for about 24 hours. Alcoholic fermentation took place spontaneously, in 228L and 500L French oak barrels, where the wine also aged for eight months.

## **ALCOHOL BY VOLUME**

12.3

#### **PACK SIZE**

12x750mL

