

Niepoort

Douro Branco Redoma

ABOUT THE ESTATE

- Niepoort is one of the great Port houses and is now in its sixth generation of tradition and innovation.
- Fifth-generation owner Dirk Niepoort has paved the way for the production of dry wine in Port, and has been instrumental in elevating its status.
- Always interested in pushing the boundaries of what the Port wine industry looks like, Dirk, now joined by his son, Daniel, has acquired access to fruit throughout Portugal.
- Sustainable and organic work in the vineyard and cellar is always prioritized.
- Working with properties from the north to the south, Niepoort can be counted on to provide fortified and table wines that celebrate all that Portugal has to offer.

APPELLATION

Douro DOC

SUB-REGION

Cima Corgo

GRAPE VARIETY

Rabigato, Códaga 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

