

## Niepoort

### Douro Branco Reserva 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, Codega, Donzelinho, Viosinho, Arinto

#### FARMING

Sustainable, Organic, Biodynamic, Vegan

#### SOIL

Schist

#### VINEYARDS & VITICULTURE

The grapes come from old vines growing on the right bank of the Douro River, at an altitude of between 400 and 600 meters.

#### HARVEST & VINIFICATION

The grapes are manually harvested and meticulously sorted, then gently pressed and left to settle for about 24 hours. Fermentation takes place spontaneously with native yeast, in 228 L and 500 L French oak barrels. The wine is then aged for nine months on fine lees with partial malolactic fermentation and no batonnage to preserve freshness. Redoma Branco Reserva is a special cuvée which is selected each year through a blind tasting (barrel by barrel) of the Redoma Branco. The most outstanding barrel each year becomes the Reserva.

#### ALCOHOL BY VOLUME

12.4

#### PACK SIZE

6x750mL

