

Niepoort Douro Tinto 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

Tinta Amarela, Touriga Franca, Rufete, Tinta Roriz, Tinto Cão

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Schist

VINEYARDS & VITICULTURE

Redoma was the first Douro still wine produced by Niepoort in 1991. Produced from several north-facing old vineyards, averaging 60 to 90 years old, located in the Cima Corgo Region.

HARVEST & VINIFICATION

The grapes are manually harvested, and whole bunches were transferred into stainless steel lagares equipped with mechanized stomping devices, where they macerated for a short period of time. Lastly the wine went through malolactic fermentation in old wooden barrels (70% in 228 L barrels and 30% in 2000 L), where it also matured for 22 months.

ALCOHOL BY VOLUME

12.4

PACK SIZE

6x750mL

