

## Niepoort

### Alentejo-Portalegre Tinto Sempar



#### 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

Alentejo DOC

#### SUB-REGION

Portalegre

#### GRAPE VARIETY

Aragonês, Grand Noir, Alicante Bouchet, and Trincadeira

#### FARMING

Sustainable, Organic, Biodynamic, Vegan

#### SOIL

Granite and schist

#### VINEYARDS & VITICULTURE

“Sempar” means “unequalled”, “unique”, “incomparable” - a name which perfectly represents the style of Niepoort's wine philosophy: uncomplicated wines which give maximum expression to the vineyards from which they are created. Sempar: a unique balance between the heat of the Alentejo and the freshness of the Serra Mountains.

#### HARVEST & VINIFICATION

The large majority of the grapes was destemmed. Fermentation took place in concrete amphorae in which the wine also aged for 36 months, without too much extraction.

#### ALCOHOL BY VOLUME

13.5

#### PACK SIZE

12x750mL