

POD

Niepoort Very Old Tawny Port Vinho Velho

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 Northern Portugal

GRAPE VARIETY

Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz, Touriga Nactional

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL Schist

VINEYARDS & VITICULTURE

Made in celebration of Niepoort's 170th anniversary, this `Vinho Velho` (Old Wine) is based on pre-phylloxera wines. Very concentrated and with unlimited longevity. Only 999 bottles were made, a real treasure that is unique for its rarity and quality.

HARVEST & VINIFICATION

Using a very fine 1863 port as the base wine, aged in cask until 1972, then blended and further aged in glass demijohns (dark-green glass bottles ranging from 8 to 11 Liters) in Vila Nova de Gaia until being bottled in 2013. VV was created by Eduard Marius van der Niepoort, Dirk's grandfather, at the beginning of the 20th century. Residual sugar is 135.3 g/L.

ALCOHOL BY VOLUME

20.5

PACK SIZE

1x750mL