



## Tinta Amarela 2016, Niepoort

Dirk was the first to focus on old vines, at a time when young winemakers often sought maximum control over all aspects of grape growing and winemaking. The Niepoort family started producing port wines in 1842 and has since then been considered a benchmark for quality. Dirk Niepoort has given a new impulse by focusing for port wines also on freshness and elegance rather than strength and concentration. The vineyards for the production of this cuvée are located in the Douro Valley, in Cima Corgo, along the Rio Tedo, a affluent of the Douro, at Quinta de Nápoles. The vines are about 30 years old and are planted on schists in "patamares" (terraces) of two rows, at an altitude of between 400 and 600 metres. This is the first wine to be made with 100% Tinta Amarela. It is a grape variety that tends to disappear in the Douro because its skin is very thin, which makes it particularly susceptible to disease. It offers spicy wines with a vegetal character. A light ruby colour, delicate aromas of fresh red fruits and a typical vegetal character of Tinta Amarela characterise this wine. The palate is refreshing, lively and very intense, with notes of red fruit and tannins that are present but well integrated. The wine offers a long finish and good ageing potential.

Producer	Niepoort
Region	Douro
Volume	75.0 cl.
Grape Variety	Tinta Amarela
Drinking window	2024-2027
Alc.	11.5%
Vinificatie	In stainless steel vats.
Rijping	In French oak barrels.

40.05 €