

Colheita Ports are Tawny Ports from a single year, aged in the classic 550 L Pipas, for a minimum period of 7 years, but it is Niepoort's tradition to age Colheita Ports a few more years prior to bottling. These Ports go well with egg-based or dried fruit desserts and on its own at the end of a meal.

VINIFICATION

The viticultural year 1997 was untypical. After a very dry winter, with a hot February, the spring was rainy and very cold until May. However, the long hot, and dry summer allowed a complete and ideal ripeness of the grapes, giving rich full-bodied, and tannic wines, some of them of exceptional quality. It is a year of classic and generalized declaration of Vintage Port.

TASTING NOTES

Beautiful colour of orange tones and brick with good depth. The aroma and palate show the maturity of the wine, due to the long ageing in small old oak casks. It presents candied fruit notes, reminding apricots and peaches integrated with smoke notes and dried fruit. In the mouth is very much alive, marked by a vibrant acidity and great volume. It's enveloping, with a long and very pleasant finish.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist VINEYARDS Vale do Pinhão and Ferrão

AVERAGE VINE AGE Over 60 years

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others

VINES PER HA 4000-6000 HARVEST PERIOD September/October HARVEST METHOD Hand picked

FERMENTATION Lagares (wine press tanks)/Foot treading BOTTLED December 2015

AGEING Small old oak casks (550, 600l) DRY EXTRACT (G/DM³) 131.9 RESIDUAL SUGAR (G/DM³) 101

ALCOHOL (%) 20 BAUMÉ 3.7 PH 3.75 TOTAL ACIDITY (G/DM³) 4.2 VOLATILE ACIDITY (G/DM³) 0.71

TOTAL SO₂ (MG/DM³) 42 VOLUMIC MASS (G/CM³) 1.0242

FOOD SUGGESTIONS Dried fruits and jams. Desserts with eggs, coffee or vanilla. Almond pie. It can be served as an aperitif, if slightly chilled.

BOTTLE

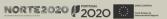














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