



Niepoort

Tis the Season...

Niepoort has been a family business since 1842. For five generations the business has been successfully passed from one generation to the next. In most cases, the older and younger generation worked alongside each other for a long time. This is a tradition practiced not only by the Niepoort family, but also by the Nogueiras—the family that has been providing Niepoort one master blender after another throughout the decades. Dirk van der Niepoort and José Nogueira together represent the fifth generation of their established families, and side by side, they steer one of the longest lasting Port wineries in the world. Today, Niepoort winery continues to produce reference-point port wines imbued with a deep-rooted tradition that has endured for over 170 years...and counting.



The grapes for their port wines grow on old vines on schist soils. The grapes are hand-harvested and foot trodden in cement lagares. In the case of ruby ports, they are aged in large, old oak casks and in the case of tawny ports (colheitas included) in small, old oak casks at their cellars in Vila Nova de Gaia. For the tawny ports the prolonged aging in small wooden casks confers the characteristic “tawny” color. Their principle features are the

complexity of aromas, their freshness and a persistent bouquet and refinement. Their skillful aging and blending is the art of master blender José Nogueira. In 2003, Wine Spectator distinguished Niepoort’s 10 year old Tawny with an outstanding classification of 95 points.

The Wine List

Ruby NV

- Practicing Organic
- 30+ year old vines in Cima Corgo
- Foot trodden in lagares
- Aged in large oak casks in Gaia

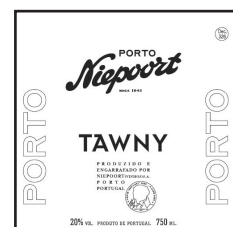
<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>
PNP062	12/750	\$128	120/2



Tawny NV

- Practicing Organic
- Best vineyards from the Pinhao valley
- Foot trodden in lagares
- Aged for 4.5 years in small casks pipas in Gaia

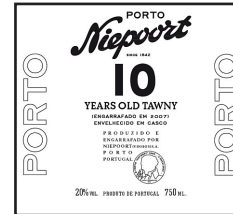
<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>
PNP063	12/750	\$128	120/2



10 Year Tawny

- Practicing Organic
- 60+ year old vines from the Pinhao valley
- Foot trodden in lagares
- Aged in small oak casks and blended by Niepoort's master blender.
- 95 points Wine Spectator

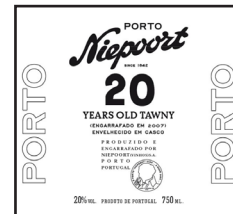
<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>
PNP007-C	6/750	\$192	Net



20 Year Tawny

- Practicing Organic
- 60+ year old vines from the Pinhao valley
- Foot trodden in lagares
- Aged in small oak casks and blended by Niepoort's master blender.
- 93 Points Wine Enthusiast

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>
PNP008	6/750	\$336	Net



LBV 2007

- Practicing Organic
- 70+ year old vines from the Pinhao valley
- Foot trodden in lagares
- Aged in large wooden vats for 4 years
- 2007 LBV was bottled in 2012

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>
PNP074	6/750	\$112	104/2
PNP075	12/375	\$112	104/2



Colheita 2001

- Practicing Organic
- 60+ year old vines from the Pinhao valley
- Foot trodden in lagares
- Aged in small oak casks pipas in Gaia
- Bottled in 2010

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>
PNP064	6/750	\$180	Net
PNP065	12/375	\$196	Net

