

# Niepoort

Niepoort Turris is a wine that represents Dirk Niepoort's dream, made from a 130-year-old vineyard in the Cima Corgo region of the Douro Valley, facing south. This vineyard has remained unpruned and is known for producing wines of exceptional complexity and character.

# Niepoort

# 1000 do Juris

# **Turris 2018**

Douro, Portugal

# Region and Vineyards

The **Cima Corgo** sub-region in the **Douro Valley** is renowned for its steep terraced vineyards and **schist soils**, which are ideal for growing old-vine grape varieties. The **130-year-old vineyard** used for **Turris 2018** is planted in **gobelet** (bush vine) formation at an altitude of **450 meters**. This ancient vineyard, facing south, benefits from the intense sunlight and the cooling influence of the elevation, producing grapes with remarkable complexity, concentration, and freshness.

The vineyard's schist soils impart a **mineral character** to the wine, while the **extreme age** of the vines, coupled with the lack of pruning, contributes to the **natural balance** and complexity of the wine. The 2018 vintage was marked by a relatively cool growing season, with slow ripening and good phenolic maturity, which resulted in wines with **low alcohol** and **high complexity**.

# Winemaking

The 2018 growing season was relatively cool until August, when temperatures spiked, leading to a slower ripening process in **September**. This allowed for the development of **complex**, **phenolic-rich grapes** with low alcohol content. The grapes were handpicked and meticulously sorted before being fermented in **stainless steel tanks**, with **20% whole bunches** included in the fermentation to add texture and structure.

After fermentation, the wine was aged for **16 months** in **60-year-old foudre barrels** from the **Mosel region**, followed by **20 months in bottle**, ensuring full integration of flavors and the development of complexity. This careful aging process results in a wine that combines freshness with depth, making it an excellent candidate for aging.

Alcohol:11,60 %

Composition: 100% Vinhas Velhas







# **Turris 2018**

## **Tasting Notes**

- Color: Intense ruby red.
- Aroma: Complex aromas of forest fruits, herbs, spices, and subtle floral hints, interwoven with notes of graphite, reflecting the schist soils of the Douro Valley.
- Palate: Elegant with a structured backbone, offering acidity and freshness. The palate is layered with flavors of mint, red fruit, and earthy undertones, leading to a long, lingering finish with a refreshing mineral lift.

## Did you know?

**Niepoort Turris** was created from a vineyard that has been left to grow naturally without any pruning method. This hands-off approach, combined with the extreme age of the vines, results in a wine that truly expresses the Douro terroir in its purest form. The **fuder barrels** used for aging were sourced from the **Mosel region**, a unique choice that highlights the combination of tradition and innovation in the winemaking process.

This wine is a limited production masterpiece, with **only 1333 bottles produced**, showcasing the heritage and terroir of the Douro in every bottle.

# Wine Pairing Ideas

- **Spicy Dishes**: The wine's structure and freshness make it an ideal companion for dishes with spice, such as **pepper steak** or **spicy lamb**.
- **Red Meat**: The depth and complexity of the wine pair beautifully with **grilled red meats**, especially those seasoned with herbs and spices.
- Mushroom-Based Dishes: The earthy tones of the wine are a perfect match for wild mushroom risotto or truffle dishes.



### Robert Parker (RP): 97 Points (2018)

The single-vineyard red 2018 Turris is the current release of a wine that continued being produced the same way as the first vintage (2012). It's from a special vineyard on black slate soils at 400 meters in altitude, so a cooler place with a field blend with lots of Touriga Franca, Alicante Bouschet, Tinta da Barca, Tinta Caravalha, etc., a very old head-pruned vineyard (unusual in Douro). The wine is savory, perfumed, elegant and insinuating. It comes from a cool year, and the wine is vibrant and undeveloped, aging very slowly. It fermented in stainless steel with 50% full clusters and was bottled after it spent one year in an old German foudre and was kept in bottle for two more years before it was released. It has a rare combination of Douro rusticity with elegance. Characterful. Some 2,600 bottles produced. It was bottled in March 2023.



