

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



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.



