



# Niepoort '20 Years Old Tawny

Tawnies with an age indication such as "20 years" are blended from different wines averaging 20 years. The prolonged ageing in small wooden casks confers the characteristic Tawny colour. The principle features of an aged tawny are the complexity of aromas, the freshness and a persistent bouquet and refinement. After dinner, 20 years old tawny is a good match with cheeses and especially chocolate based desserts. It can also be drunk as an aperitif, serve at room temperature or lightly chilled.

## Tasting Notes

Brick red / brown appearance interspersed with Orange hues with good depth of colour. Fabulous aromas of crystalized fruit and dried apricots which come through on the palate along with a smooth well integrated nutty alcoholic character on the finish.

## Vinification

The tawnies are aged in small old oak casks (550 l) in the cellars at Vila Nova de Gaia, over many years. The balanced marriage of the different characteristics and diverse ages is the art of the Niepoort master blender José Nogueira.

## Technical Information

**Product** . 20 Years Old Tawny  
**Produced** . Niepoort (Vinhos) S.A.  
**Region** . Douro

**Year** .

**Soil Type** . Schist

**Vines** . Vinha da Pisca, Vale do Pinhão e Ferrão

**Average Vine Age** . Over 60 years

**Cast Varieties** . Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

**Vines per Ha** . 4000 - 6000

**Harvest Period** .

**Way of Harvest** . Hand picked

**Fermentation** . Lagares/Foot Treading

**Ageing** . Small old oak casks

**Residual Sugar** . 110 g/ L

**Alcool** . 20 % vol

**Baumé** . 3,9

**PH** . 3,64

**Total Acidity** . 4,35 g/L Tartaric Acid

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