



Niepoort Niepoortland Rabbit Dry White

Rabbit Dry White is made in the traditional style with long skin maceration. The final blend includes different wines aged in oak casks with an average of 3,5 years.

Rabbit Dry White is lovely if served chilled as an aperitif or as a long drink with Tonic Water, ice and a twist of lemon.

VINIFICATION

The white grapes undergo long skin maceration, occasionally with foot treading in lagares, with fermentation carrying on to near dryness, before the addition of pure grape brandy. Ageing is carried in small old oak casks in our cellars in Vila Nova de Gaia for at least 3,5 years before bottling.

TASTING NOTES

Golden/brown in colour with a delightful aroma of nuts and almonds which comes through on the palate with a fresh concentrated spirit finish, from extended ageing in small old oak barrels.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist VINEYARDS Covelinhas and Pombal

AVERAGE VINE AGE Over 30 years GRAPE VARIETIES Còdega, Rabigato, Viosinho, Arinto e Gouveio

VINES PER HA 4000-6000 PRUNING METHOD Guyot and Royat HARVEST PERIOD September/October

HARVEST METHOD Hand picked FERMENTATION Lagares (wine press tanks)/Foot treading

AGEING Small old oak casks DRY EXTRACT (G/DM³) 74.3 RESIDUAL SUGAR (G/DM³) 51 ALCOHOL (%) 19.5

BAUMÉ 0.7 PH 3.61 TOTAL ACIDITY (G/DM³) 4.48 VOLATILE ACIDITY (G/DM³) 0.3

TOTAL SO₂ (MG/DM³) 38 VOLUMIC MASS (G/CM³) 1.003 ALLERGENS Sulfite

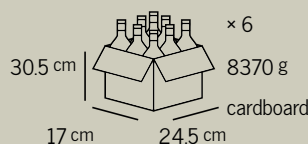
FOOD SUGGESTIONS Dry White is lovely if served chilled as an aperitif or as a long drink with Tonic Water, ice and a twist of lemon.

SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

