



Moscatel Douro Fortificado 20 years

Dirk Niepoort is naturally drawn to the Moscatel grape because it allows for a more elegant, less sweet style of port. Even though 'porto' is not mentioned on the bottle, this is in reality a 10 years old white port. However, when the wine is made 100% from Moscatel, it is sometimes called 'Moscatel do Douro'. This is a wonderful dessert wine for preparations with white chocolate or caramel. Ripened goat's cheese also makes a great match and of course you can also simply enjoy a glass without more, after the meal. Keep refrigerated after opening and serve cool so that the alcohol stays in the background and the elegance comes out.

Producer	Niepoort
Region	Porto
Volume	75.0cl
Grape Variety	Moscatel
Drinking window	2021-2027
Alc.	20.0%
Vinificatie	a few days in open fermenters before the wine is fortified.
Rijping	20 years in wooden pipes of 550 liters

58.39 €