



Voyeur, Nat' Cool 2021

The Voyeur was fermented and macerated in 1000L clay amphorae for several months. Each amphorae contained a wine from a different site in the Douro Valley, all planted with old vines. In this wine, the individual grape varieties are not the most important factor, it is rather the complexity resulting from the blend of the varieties – including white ones – that takes centre stage. The vineyards range from 40 to 50 years of age and grow in high-lying areas which provide a very refreshing aromatic profile and enable the wines to age for months without losing their character.

Producer	Niepoort
Region	Douro
Volume	100.0 cl.
Grape Variety	field blend
Drinking window	2025-2028
Alc.	11.5%
Vinificatie	The Voyeur was fermented and macerated for several months in 1,000-litre clay amphoras. Each amphora contained a wine from a different location in the Douro valley, all planted with old vines
Rijping	a few months in amphorae

30.15 €