



Niepoort Docil 2025

Niepoort was attracted to northwest Portugal by the cool climate and granite soils. For Docil, he went to the sub-region around Ponte de Lima which is historically known for the quality of its Loureiro grape. After all, the intention was to make a "pleasant" wine, one that offers simple drinking pleasure, and the loureiro is the ideal grape for this with its pronounced fruit expression and uncomplicated. During the vinification process, he worked very consciously to achieve maximum purity and a light structure (for example by seeking a low alcohol content).

On the nose we find elegant aromas of white flowers, citrus fruits, acids, minerals and ripe fruits. The palate is fresh and aromatic with a great balance of flavours, it finishes long and mineral.

Producer	Niepoort
Region	Vinho Verde
Volume	75.0 cl.
Grape Variety	Loureiro
Drinking window	2026-2030
Alc.	11.5%
Vinificatie	The grapes are harvested early. De-stemming and gentle pressing at low temperature. Alcoholic fermentation in stainless steel vats at a controlled temperature of 14°C. Very slow fermentation for 3 months. No malolactic fermentation. The wine is clarified before bottling.
Rijping	6 months in stainless steel vats on the lees.

10.72 €