



Sempar Portalegre Branco 2025, Niepoort

After various projects with different partners in the Alentejo, Dirk Niepoort decided to take matters into his own hands and explore Portalegre—in the Alto Alentejo—independently. "Sempar" means "unrivaled," "unique," or "incomparable"—a name that perfectly captures the style of Niepoort's winemaking philosophy: uncomplicated wines that allow their vineyards of origin to shine. Sempar Branco 2022 is a vibrant, expressive white wine featuring alluring aromas of apricot and ripe stone fruit, balanced by a refreshing citrus lift. On the palate, this richness is complemented by lively acidity that enhances the wine's freshness and structure. The finish is herbal and persistent, leaving a lasting impression of elegance and depth.

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Producer	Niepoort
Region	Portugal
Volume	75.0 cl.
Grape Variety	Bical, Fernão Pires, Alvarinho, Verdelho and Arinto
Drinking window	2026-2030
Alc.	11.5%
Vinificatie	Fermentation took place in stainless steel tanks at a controlled temperature of 16°C. The wine then matured for 8 months in amphorae on the fine lees, starting from the end of fermentation.
Rijping	-

10.20 €



& Co

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