



Niepoort 'Batuta 2004

Batuta is a wine of extremes; the tannins are present yet fine and elegant. Old north facing vineyard from Quinta do Carril are the main source for Batuta, but also older vines (about 100 years) near Quinta de Nápoles are included.

Batuta 2004 is results from very delicate vinification system where the alcoholic maceration is led to the extreme and all details are taking into account in order to obtain a very complex, fine and elegant wine. The result is a balanced wine, very deep and intense although fresh and long..

Tasting Notes

Dark intense colour and aroma with great complexity, with concentrated black fruit, spicy intense notes of black and green pepper, and elegant balsamic notes along with tobacco and earthy aromas; ending with coffee, moka and toasty aromas.

Wide palate, very precise and tight, with fruitiness and impressive minerality. Fine and seductive tannic structure linked to long persistence ending. Certainly a wine for the next decades.

Vinification

2004 was an extreme dry year limiting the berry size; nevertheless the rain middle August gave sufficient water for a balance maturation process, with ripe tannins without excessive sugar contents. The harvest was done in first two weeks of September and although the grape quality was very good, grape selection was rigorous in the vine and in the winery sorting table. After total destemming, natural fermentation took place in small conic stainless steel vats. Grapes were very gently worked in order to avoid excessive extraction, with 2 Days of cold maceration, and 2 months of alcoholic maceration. After that, the wine passed to French oak barrels for malolactic fermentation and 20 months ageing process.

Technical Information

Product . Niepoort Batuta 2004
Produced . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2004
Soil Type . Schist
Vines . Nápoles e Pinhão
Average Vine Age . 60 years, over 100 years
Cast Varieties . Tinta Roriz, Touriga Franca, Touriga Nacional and others

Vines per Ha . 6000
Pruning System . Double Guyot and Royat
Alt. from Sea Level . 350 m | 750 m
Harvest Period . September
Way of Harvest . Hand picked
Malolactic . Casks
Fermentation . Stainless steel laragars
Bottled . July 2006

Ageing . 18 month in french oak casks (228l)
Dry Extract . 31.9 g/dm³
Alcool . 14.06 % vol
Total Acidity . 5.75 g/dm³ Tartaric Acid
Volatile acidity . 0.69 g/dm³ Acetic Acid
Ph . 3.52
SO₂ free wad . 32 mg/dm³
Production . 12 000 Bottles

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