



Niepoort Bioma Vintage | Vinha Velha 2015

2015 was as perfect as it gets, particularly for Port – a year where we had time to think and make the right decisions, with the weather helping enormously. Picked at the perfect, all over 80 years old, the Ports were foot-trodden and made in lagares in Vale de Mendiz, with 100% of the stems.

This resulted in incredible Ports with an unusual dimension, impressive structure with fine and intense tannins, great concentration but always accompanied by balance and harmony.

All the elements seem to have fallen into place to ensure that this Vintage will outlive the 1955, 1970 perhaps even the 1945 Ports (but after vastly different harvest conditions)...

The sweetness is masked by the wonderfully robust tannins, the alcohol by the generous concentration, with the fantastic natural acidity of 2015 providing an overall balance.

The nose is shy but focused, no overripe prune-like characteristics, just a gentle and elegant expression of fruit and complexity – it is a joy just to smell all the hidden elements.

The balance and harmony in the bottle promise a great future: these are bottles to taste in the coming years in order to smile at its youth, to drink properly in 20 years and to enjoy fully in 40 years. A Vintage which is actually destined for the next generations so they can admire the beauty that the Douro is able to deliver.

Dirk Niepoort, 4 May 2017

THE BEST VINTAGE PORT OF THIS CENTURY

VINIFICATION

The whole grape bunches were foot-trodden at our Port winemaking facility in Vale de Mendiz. After being fortified with brandy, the Port was left to settle over the winter. In springtime, the wine was transferred to a very cool part of the winery at Quinta de Nápoles and racked into pipas (the traditional 550 litre casks). By maturing this Port in pipas in a cool cellar in the Douro instead of in large vats in Gaia and bottling the Bioma “Vinha Velha” in the third year after the harvest, we are able to produce an exceptionally complex wine. Interestingly, this is the way it used to be made in the “good old days” when wines were shipped to England in pipas, and bottled later.

TASTING NOTES

The wine boasts a brilliant dark red appearance accompanied by a nose of bitter chocolate and dark fruits of the forest. On the palate it is medium sweet, with superb freshness and acidity following through to a firm, tannic and seemingly inexhaustible finish.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist VINEYARDS Pisca vineyard AVERAGE VINE AGE 80 and over 100 years

GRAPE VARIETIES Touriga Franca, Tinta Roriz, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Touriga Nacional and others

VINES PER HA 4000-6000 HARVEST PERIOD September 2015 HARVEST METHOD Hand picked FERMENTATION Lagares (wine press tanks)/Foot treading

BOTTLED January 2018 AGEING 3 years in “pipas” DRY EXTRACT (G/DM³) 135.8 RESIDUAL SUGAR (G/DM³) 116 ALCOHOL (%) 19.8 BAUMÉ 3.9 PH 3.53

TOTAL ACIDITY (G/DM³) 4.2 VOLATILE ACIDITY (G/DM³) 0.16 TOTAL SO₂ (MG/DM³) 38 VOLUMIC MASS (G/CM³) 1.026 ALLERGENS Sulfite

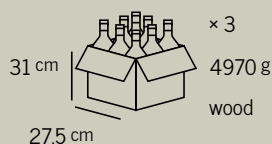
FOOD SUGGESTIONS Perfect with “Queijo da Serra”, Stilton or other blue cheeses. Egg based desserts and “pão de ló” (Portuguese sponge based cake)

SUITABLE FOR VEGANS & VEGETARIANS no LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

