



Niepoort Bastardo 2017

Bastardo is a grape variety which can be found in the old vineyards of the Douro Valley. Known as “Trousseau” in the French Jura region, it is a variety which has a short growth cycle, ripens early, and is normally used for increasing sugar levels in the musts produced from grapes growing in colder areas. The idea behind this Bastardo was to try to tame the rustic character of the variety and to tease out its elegant and fresh side. The Bastardo vines are found scattered among the old vineyards of the Quinta de Nápoles, which are cultivated organically.

VINIFICATION

The 2017 vintage experienced a dry winter, with rainfall significantly lower than the average of the past 30 years. A hot and dry spring followed, with heat waves continuing right through to the end of June. With this increase in average temperatures and the lack of rainfall, the growth cycle was around 2 weeks early, from budbreak to veraison. Summer brought more high temperatures and low rainfall levels, which led to an early, intensive and short harvest.

The grapes for the Bastardo were 100% whole-bunch fermented in stainless steel tanks, with a skin contact period of approximately 2 weeks.

After this phase of the vinification process, the wine was pressed and began malolactic fermentation in old French oak barriques where it also matured for around 20 months.

TASTING NOTES

A very vibrant red colour accompanies an elegant and delicate aromatic profile. The wine is fresh and full of forest berry aromas as well as vegetal notes typical of the grape variety but also of whole-bunch fermentation. On the palate, despite the distinct red fruit notes, it offers excellent balance, with superbly light and polished tannins and plenty of vivacity thanks to its well-integrated acidity. The Bastardo 2017 is a light and therefore refreshing wine with a rustic character reminiscent of the wines of the past. A beautifully long and precise finish round off the experience. This is an extremely flexible food partner suitable for a large variety of dishes, and should be enjoyed chilled (12 - 14°C), in a Burgundy glass.

TECHNICAL INFORMATION

PRODUCER Niepoort(Vinhos) S.A REGION Douro SOIL TYPE Schist VINEYARDS Quinta de Nápoles
 AVERAGE VINE AGE 30 years and over 70 years GRAPE VARIETIES Bastardo VINES PER HA 6000 PRUNING METHOD Guyot and Royat
 ALT. FROM SEA LEVEL 120-350 HARVEST PERIOD August and September HARVEST METHOD Hand picked
 MALOLACTIC In French oak barrels FERMENTATION In stainless steel tanks BOTTLED March 2019
 AGEING 20 months in French oak barrels DRY EXTRACT (G/DM³) 23.7 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 12.2 PH 3.61
 TOTAL ACIDITY (G/DM³) 5.4 VOLATILE ACIDITY (G/DM³) 0.8 FREE SO₂ AT BOTTLING (MG/DM³) 23 TOTAL SO₂ (MG/DM³) 109
 PRODUCTION 2600 bottles ALLERGENS Sulfite
 FOOD SUGGESTIONS Sausages, grilled meats, aromatic dishes with herbs such as couscous and Portuguese açorda.
 Mushroom-based dishes and cold salads.

SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

