



Niepoort Bioma Tinto 2010

2010 is the first edition of this wine made entirely with grapes from our own vineyards at Quinta de Nápoles where we practice organic viticulture, currently undergoing the process of certification. Made with our younger vineyards, with 20 years old, the idea was to have less intervention during the winemaking process. The ageing process was made in old wooden big containers recovered from Port wine wood. The goal was to make a pure wine without the oak character, but with elegant and firm tannins.

VINIFICATION

2010 was uncommonly wet during winter and early spring, with heavy rains during these months. As a consequence the yields were high and we had to deal with a strong disease pressure on the vineyard. The maturation period was very hot and dry, but fortunately, light rain in the first days of September helped, especially on the older and high altitude vineyards, contributing to a balanced maturation process.

Fermentation occurred in stainless steel vats with total maceration up to 12 days, with 20% of stems. The ageing and malolactic fermentation was made in 5000l and 2000l old wood casks, for 12 months.

TASTING NOTES

Bioma has a dark ruby color. The aroma is full of character with wild berry fruit aromas and dark plum and cherry notes, together with fresh herbaceous notes. Strong mineral character with wet stone aromas. The palate is firm, supported by a good acidity and great tannic structure. Very fresh with pure fruit flavor and mineral earthy notes. Very long and persistent aftertaste.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos)S.A. REGION Douro SOIL TYPE Schist VINEYARDS Quinta de Nápoles

AVERAGE VINE AGE 20 years

GRAPE VARIETIES Tinta Amarela, Touriga Franca, Tinta Roriz, Sousão and Touriga Nacional

VINES PER HA 4000 PRUNING METHOD Royat ALT. FROM SEA LEVEL 100-360

HARVEST PERIOD September HARVEST METHOD Hand picked

MALOLACTIC Old Wooden 2000l and 5000l casks FERMENTATION Stainless steel vats

BOTTLED February 2012 AGEING 12 months in old wooden of 2000l and 5000l DRY EXTRACT (G/DM³) 27.1

RESIDUAL SUGAR (G/DM³) 1.8 ALCOHOL (%) 13 PH 3.45 TOTAL ACIDITY (G/DM³) 5.3

VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 18 PRODUCTION 9.114 bottles

