



Niepoort Bioma Tinto 2012

The second Bioma Tinto was born in 2012. Bioma is a wine produced solely from the grapes of our vineyards of Quinta de Nápoles, where the organic cultivation method is used, with SATIVA certification. The youngest vines of around 25 years of age were used and the aim was to intervene less than usual in the whole winemaking process. Ageing took place in recovered old wooden barrels, Port Wine barrels, and the goal was to obtain a pure wine, without the influence of the wood, but with firm and elegant tannins.

VINIFICATION

2012 was marked by the lack of rain in the Douro region. As a result, the growing cycle of the vine began, on average, 15 days later than in previous years. Furthermore, the winter of 2012 was marked by low temperatures, enabling the vegetation to grow in an appropriate and balanced way. The ripening period was not as warm as usual and the cooler temperatures allowed the grapes to achieve good total acidity, a key factor for a fresh and balanced taste. Fermentation took place in stainless steel truncated cone-shaped vats with a total of 25 days of maceration and 20% of the stems were used. The wine was aged for 12 months in a 5000-litre barrel. Bioma 2012 was neither fined nor filtered. 6570 bottles were bottled on the 2nd December 2013.

TASTING NOTES

Deep ruby red in colour, almost impenetrable, Bioma has an extremely vinous and expressive aroma. Fresh wild berries with a strong mineral presence, a fresh vegetal side and character. In the mouth, the youth and purity of the fruit are apparent, with a good balance. Deep, with concentrated flavours and tannins present, it is a wine that is a pleasure to drink accompanied by traditional cuisine. The fact that it ages in the barrel gives its fruity character purity and precision. A long and very persistent finish.

TECHNICAL INFORMATION

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

AVERAGE VINE AGE 25 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 Partial

FERMENTATION Inverted truncated cone shaped stainless steel vats BOTTLED December 2013

AGEING 12 months in wooden used barrels ALCOHOL (%) 13 PRODUCTION 6.570 bottles

Series of horizontal dotted lines for notes.

