



Niepoort Bioma Tinto 2013

Bioma Tinto is a wine produced only with grapes coming from our vineyards at Quinta de Nápoles, where we practice organic viticulture certified by SATIVA. The grapes came from the youngest vines with around 25 years old and the aim was to intervene as little as possible in the whole winemaking process. Ageing took place in recovered old wooden barrels of Port Wine barrels, and the goal was to obtain a pure wine, without the influence of the oak, but with firm and elegant tannins.

VINIFICATION

The 2013 harvest began on the 19th August, earlier than usual, in order to maintain the high levels of acidity and avoid high degrees of alcohol. The production was higher than the previous year around 25%. The decision to start harvesting earlier turned out to be the right one, since the main vineyards had already been harvested before it started to rain on the 27th September.

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 2013 was neither fined nor filtered.

TASTING NOTES

With a deep ruby red colour, Bioma shows an extremely vinous and expressive aroma. Plenty of fresh fruit, wild berries notes, dark plums and a slight floral touch. In the mouth, the youth and purity of the fruit are evident, with a good balance. Compact and austere, it has a good volume in the mouth, with a firm acidity. The fact that it ages in the barrel ensures purity and precision to its fruity character. A long mineral 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 Cylindrical-conical stainless steel vats

BOTTLED December 2014 AGEING 12 months in 5000l wooden used barrels DRY EXTRACT (G/DM³) 25

RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13.5 PH 3.68 TOTAL ACIDITY (G/DM³) 4.5

VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 24 TOTAL SO₂ (MG/DM³) 58

VOLUMIC MASS (G/CM³) 0.9903

FOOD SUGGESTIONS Traditional cuisine: Feijoada à transmontana (dish of beans and meat), Lampreia à Bordaleza (lamprey), Cabrito assado no forno (roasted lamb), Rojões à Moda do Minho (pork meat). Vegetarian: lentils based dishes or beet.