



## Niepoort Bioma Tinto 2015

The Bioma Tinto is an organically produced, SATIVA-certified wine created exclusively from our Quinta de Nápoles vineyards whose vines are quite young, with an age of approximately 25 years. In producing this wine, we opted for minimal intervention and a maturation period in an old wooden wine vat which had previously been used for Port. The aim was to obtain a pure wine without too much influence from the oak, but with firm and elegant tannins.

### VINIFICATION

The beginning of the 2015 viticultural year brought a cold and dry winter, with the lowest precipitation levels ever recorded. On the other hand, spring and summer were extremely dry and hot – these conditions only changed in August.

Thanks to the low rainfall, the risk of disease remained very low and we were rewarded with magnificent and particularly healthy berries.

After sorting, the grapes and approximately 50% of the stems were placed into conical stainless steel tanks where they fermented and macerated for 25 days.

Malolactic fermentation took place in these same stainless steel tanks over a period of about 4 months before the wine was transferred into 5000-Litre barrels where it matured for 12 months. As the Bioma 2015 is an organic wine, it did not go through any filtration or fining process.

Bottling took place in January 2017.

### TASTING NOTES

A beautifully intense red, the Bioma offers the deeply expressive aromas which are so typical of the Douro Valley, with notes of fruits of the forest, rock rose and smoky hints from the schist terroir. The palate is characterised by a wonderful youthful vivacity and purity of fruit, all in beautiful harmony. Compact and austere, the wine also boasts a full body, firm acidity and fine but assertive tannins. This is a food wine which is best enjoyed with robust dishes. Thanks to its maturation period in wood the Bioma has a robust and multi-layered character. Its finish is long and persistent.

### 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 e Touriga Nacional

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

HARVEST METHOD Hand-picking MALOLACTIC Partial FERMENTATION In conical stainless steel tanks BOTTLED January 2017

AGEING 12 months in barrels DRY EXTRACT (G/DM<sup>3</sup>) 24.2 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.6 ALCOHOL (%) 12.5 PH 3.48

TOTAL ACIDITY (G/DM<sup>3</sup>) 4.8 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.4 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 20 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 50

VOLUMIC MASS (G/CM<sup>3</sup>) 0.99 PRODUCTION 6200 bottles ALLERGENS Sulphites

FOOD SUGGESTIONS Traditional cuisine, including pork and beans, lamprey, oven-roasted kid goat, and Minho-style rojões (fried pork and pork rinds). Vegetarian suggestions: lentil or beetroot dishes.

BOTTLE



BOX



PALETTE

