



Niepoort Bioma Tinto 2016

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

2016 brought a cold and rainy spring – inevitably affecting the growth and development cycle of the vines. An extremely dry summer followed, with marked differences between day and night temperatures.

The vineyard blocks used for the Bioma were harvested at the end of August in Quinta de Nápoles. After meticulous sorting, the grapes and 50% of the stems were transferred to conical stainless steel tanks where spontaneous fermentation took place at low temperatures for about one month.

Once the wine completed alcoholic fermentation, it was pressed into stainless steel tanks where it went through malolactic fermentation and matured for 4 months. After the winter, the wine was transferred into a 5000L barrel for a further 12 month maturation period.

As the Bioma 2016 is an organic wine, it was bottled completely unfiltered and unfined.

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 and Touriga Nacional						
VINES PER HA	4000	PRUNING METHOD	Royat	ALT. FROM SEA LEVEL	100-360	HARVEST PERIOD	August		
HARVEST METHOD	Hand picking	MALOLACTIC	In conical stainless steel tanks		FERMENTATION	In conical stainless steel tanks			
BOTTLED	January 2018	AGEING	12 months in Tonel	DRY EXTRACT (G/DM ³)	25.8	RESIDUAL SUGAR (G/DM ³)	0.6		
ALCOHOL (%)	12.5	PH	3.59	TOTAL ACIDITY (G/DM ³)	5.1	VOLATILE ACIDITY (G/DM ³)	0.6	FREE SO ₂ AT BOTTLING (MG/DM ³)	21
		TOTAL SO ₂ (MG/DM ³)	58	VOLUMIC MASS (G/CM ³)	0.99	PRODUCTION	6200 Bottles	ALLERGENS	Sulfite
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

