

Niepoort Bioma Tinto 2017

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 2017 vintage can be described as a hot year – the second hottest since 1931, with much lower precipitation levels than usual, leading to high evaporation and significantly decreased soil humidity. 2017 is therefore also classified as one of the driest years since 1931.

Niepoort's philosophy to work with old vines proved to be rewarding as they are less affected by various weather conditions, benefit from better balance and have access to the water reserves located deep in the soils.

The grapes showed excellent quality and health, with ripe and crunchy skins and mature seeds. They were picked between 10 August and 10 September, making it the earliest harvest in Niepoort's history. This early harvest allowed us to obtain grapes with well-balanced natural acidity and therefore to craft fresh, elegant and linear wines.

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 August and September HARVEST METHOD Hand picked

MALOLACTIC In conical stainless steel tanks FERMENTATION In conical stainless steel tanks BOTTLED January 2019

AGEING 12 months in Tonel DRY EXTRACT (G/DM³) 23.7 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13.6 PH 3.58

TOTAL ACIDITY (G/DM³) 4.7 VOLATILE ACIDITY (G/DM³) 0.4 FREE SO₂ AT BOTTLING (MG/DM³) 16

TOTAL SO₂ (MG/DM³) 50 VOLUMIC MASS (G/CM³) 0.98 PRODUCTION 6290 Bottles ALLERGENS Sulfite

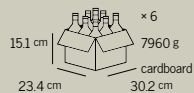
FOOD SUGGESTIONS Traditional cuisine, including pork and beans, lamprey, oven-roasted kid goat, and Minho-style rojões (fried pork and pork rinds). Vegetarian suggestions: lentil or beetroot dishes.

SUITABLE FOR VEGANS yes

BOTTLE



BOX



PALETTE

