



## Niepoort Bioma Tinto 2018

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.

### 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 METHOD Hand picked MALOLACTIC In conical stainless steel tanks

FERMENTATION In conical stainless steel tanks BOTTLED February 2020

AGEING 12 months in tonel DRY EXTRACT (G/DM<sup>3</sup>) 24.2 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.6

ALCOHOL (%) 11.6 PH 3.7 TOTAL ACIDITY (G/DM<sup>3</sup>) 4.8 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.6

FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 26 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 83 VOLUMIC MASS (G/CM<sup>3</sup>) 0.992

PRODUCTION 6450 Bottles ALLERGENS Sulfito

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

