



Niepoort Primata 2019

Nat Cool, naturally cool and funky, is an innovative concept created by Niepoort with the aim of bringing together various different producers to produce light, easy-drinking wines. The Primata is the result of Dirk Niepoort giving his cellar master Luís Pedro a “push” to make his own wine in 2016.

The grapes for this wine stem from vineyards growing at an altitude of 600m in the Douro Valley, more specifically in the Tabuaço region. The character and lightness of these high-lying vineyards with their granitic slate soils as well as the structure of the Douro grape varieties combine with the “Natcool-factor” of “less if more”: minimal intervention in the vineyards as well as in the cellar. A minimalist winemaking concept where the raw material has the biggest say!

VINIFICATION

Half of the grapes for the Primata Natcool 2019 are harvested from a Touriga Nacional vineyard while 50% come from old vines, with all fruit stemming from the Tabuaço region of the Cima Corgo. Whole bunches were lightly foot-trodden so as to extract some juice without damaging the grape skins. They were then left to spontaneously ferment and macerate in lagars before being pressed into stainless steel tanks where the wine completed malolactic fermentation, aged for 6 months and also naturally stabilised during the winter.

Serve chilled! Naturally cool!

TASTING NOTES

Of a light ruby colour, the Primata Natcool 2019 offers a slightly reductive and “funky” notes but with a distinct mineral aromatic profile which reflects its provenance. The palate is deeply refreshing and austere, with beautiful tension, floral notes of rockrose and a purity which follows through to a dry, spicy and persistent finish.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR Red SOIL TYPE Schiste VINEYARDS Tabuaço-Cima Corgo

AVERAGE VINE AGE old vineyards GRAPE VARIETIES Tinta Amarela, Touriga Franca, Tinta Roriz, Tinto Cão, Touriga Nacional

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 600 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC In stainless steel tanks FERMENTATION In Lagar BOTTLED April 2020

AGEING 6 months in stainless steel tanks DRY EXTRACT (G/DM³) 21.4 RESIDUAL SUGAR (G/DM³) 0.3 ALCOHOL (%) 10.4

PH 3.5 TOTAL ACIDITY (G/DM³) 5.59 VOLATILE ACIDITY (G/DM³) 0.45 FREE SO₂ AT BOTTLING (MG/DM³) 42

TOTAL SO₂ (MG/DM³) 101 VOLUMIC MASS (G/CM³) 0.992 PRODUCTION 5000 Bottles (1L) ALLERGENS Sulfite

FOOD SUGGESTIONS Pair with white meats and light dishes such as salads and snacks.

SUITABLE FOR VEGANS & VEGETARIANS yes

BOTTLE

BOX

PALETTE

