



# Niepoort 'Batuta 2003

Batuta is not made every year and this is only the fourth year that Batuta has been produced. The inspiration for Batuta is to create the finest wine possible and only when all the conditions are perfect, can Batuta be made.

Even then, extreme care and attention is needed in all aspects of the vinification process.

## Tasting Notes

The nose is very fine, with complex spicy, red and black fruits and a hint of chocolate.

The palate is concentrated, chewy and dense, with a very firm but fine texture and with some wood in the background. The wine has good acidity and long and persistent finish. A remarkable wine with a long future ahead of it.

## Vinification

2003 was a very hot vintage and so to avoid a heavyweight style and to ensure freshness and elegance, a severe selection of the grapes was made, particularly to remove all the overripe grapes.

Batuta is produced from two totally different vineyards: the northfacing vineyard Carril (with vines over 70 years old) and a south facing vineyard located at an altitude of 750 meters (with vines over 100 years old) to provide a natural high acidity.

The grapes were fermented together to make a powerful wine with good acidity and about 13,5% alcohol. The grapes were destemmed and fermented in stainless steel with macerations of up to 30 days. The wine was then transferred into new casks for the malolactic fermentation to take place.

## Technical Information

**Product** . Niepoort Batuta 2003

**Produced** . Niepoort (Vinhos) S.A.

**Region** . Douro

**Year** . 2003

**Soil Type** . Schist

**Vines** . Quinta do Carril and others

**Average Vine Age** . 60 years, over 100 years

**Cast Varieties** . Tinta Roriz, Touriga Franca, Tinta Amarela, Touriga Nacional and others

**Vines per Ha** . 6000

**Pruning System** . Double Guyot and Royat

**Alt. from Sea Level** . 350 m / 750 m

**Harvest Period** . September 2003

**Way of Harvest** . hand picked

**Malolactic** . Casks

**Fermentation** . Stainless steel lagares

**Bottled** . July 2005

**Ageing** . 18 month in french oak casks (228l)

**Dry Extract** . 34,2 g/dm<sup>3</sup>

**Alcohol** . 13,90 % vol

**Total Acidity** . 5,3 g/dm<sup>3</sup> Ac. Tartaric

**Volatile acidity** . 0,62 g/dm<sup>3</sup> Ac. Ascetic

**Ph** . 3,63

**SO<sub>2</sub> free wad** . 30 mg/dm<sup>3</sup>

**Production** . 10000 bottles

Niepoort | Vinhos S.A.

Rua Infante D. Henrique 16 -2ºF

4051-801 Porto . Portugal

T + 351 222 001 028 . F + 351 223 320 209

info@niepoort-vinhos.com

www.niepoort-vinhos.com