



# Niepoort 'Batuta 2008

Batuta is a wine of extreme, from all the Niepoort wines, is the one that demonstrates the most discrete behavior; the tannins are present but are fine and elegant, the aroma is very rich and intense but never exuberant, has plenty of concentration from the old Douro vineyards but is fresh and elegant. North facing very old vineyards from Quinta do Carril are the main source for Batuta, but the grapes also come from older vines (about 100 years old) near Quinta de Nápoles.

Batuta results from a very delicate vinification, where the alcoholic maceration is led to the limit and where all details are taken into account in order to obtain this very complex, fine and elegant wine.

## Vinification

2008 was an excellent year for the Douro wine region. Rain, during spring and beginning of summer, allowed the soil to maintain good water levels until harvest. On another hand, low yields, due mainly, to rain during flowering season, were very important to obtain quality fruit with great acidity and balanced sugar contents.

The harvest occurred in September. After rigorous selection, in the vineyards and the winery, the grapes were fermented without stems. The natural fermentation occurred in stainless steel conic vats, and wood fermentors, with total skin contact over 50 days. The wine passed directly into French oak barrels after pressing, where malolactic fermentation occurred and where the wine spent 21 months ageing.

## Tasting Notes

Intense and deep color. The aroma has great complexity, with an earthy mineral character, black fruit aromas and spicy notes of black and green pepper. Very elegant, with mineral and cigar box aromas. Tight and precise in the palate, subtle with intense fruit flavours and impressive freshness. Fine and seductive tannic structure. Everything linked to a long lasting ending, with great persistent. To age many years in the bottle.

## Technical information

**Product** . Niepoort Batuta 2008  
**Producer** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** . 2008  
**Soil Type** . Schist  
**Vines** . Quinta do Carril and other old vineyards  
**Average Vine Age** . 70 years and over 100 years  
**Cast Varieties** . Tinta Roriz, Touriga Franca, Touriga Nacional and others

**Vines per Ha** . 6000  
**Pruning System** . Double Guyot and Royat  
**Alt. from Sea Level** . 350-750 m  
**Harvest Period** . September  
**Way of Harvest** . Hand picked  
**Malolactic** . Casks  
**Fermentation** . Stainless steel conic vats and wood fermentors  
**Bottled** . July 2010

**Ageing** . 21 months in French oak barrels (228l)  
**Dry Extract** . 27,1 g/dm<sup>3</sup>  
**Alcohol** . 13,58% vol.  
**Total Acidity** . 5,04 g/dm<sup>3</sup> Tartaric Acid  
**Volatile acidity** . 0,72 g/dm<sup>3</sup> Acetic Acid  
**pH** . 3,61  
**SO<sub>2</sub> free wad** . 17 mg/dm<sup>3</sup>  
**Production** . 15 163 bottles



### Suggestions:

Very flexible with food; kind of "adapts" to different meat dishes or Fish as Monkfish.

