



Niepoort Batuta 2015

The grapes used for this wine are sourced from Quinta do Carril, from a North-facing vineyard whose vines are more than 70 years old, and also an approximately 100-year-old vineyard near Quinta de Nápoles. The Batuta is the result of a very gentle winemaking, with a longer skin contact period but gentle extraction. All the details were carefully considered in order to produce a complex and elegant fine wine. It has the intense concentration of the old vines of the Douro, but it is at the same time fresh and delicate.

VINIFICATION

The 2014/15 viticultural year experienced a cold and very dry winter, with rainfall at a record low compared to previous years. The spring and summer were dry and hot with three heat waves occurring in June/July, prior to a cooler month of August – the low humidity ensured that the incidence of disease was at an all-time low, and as a result, the vineyards delivered superbly clean fruit. After the fruit was meticulously sorted in the vineyard as well as in the cellar, fermentation took place in conical stainless steel tanks, with a skin contact period of approximately 60 days. The wine aged for 22 months in French barrels (only 25% new wood), where it also completed its malolactic fermentation.

TASTING NOTES

With an attractive medium ruby-red hue, this is the most elegant and light Batuta that we have ever produced. Its austere aromas of fruits of the forest are in perfect harmony with the wine's minerality. The oak offers only discreet hints of wood and spice. Complex, with plenty of vigour and tension on the palate, the wine boasts subtlety and a beautiful balance between concentration and acidity. A silky texture and firm structure match the wine's polished tannins and elegant flavour profile. Despite its youth, the wine impresses with its harmonious and linear character, ending in a very long, elegant and seductive finish. This is a wine which promises to age gracefully.

TECHNICAL INFORMATION

PRODUCER Niepoort (vinhos) S.A. REGION Douro SOIL TYPE Schist

VINEYARDS Quinta do Carril and other old vineyards AVERAGE VINE AGE 70 and over 100 years old

GRAPE VARIETIES Touriga Franca, Tinta Roriz, Rufete, Malvazia Preta and others VINES PER HA 6000

PRUNING METHOD double guyot and royat ALT. FROM SEA LEVEL 350-750m HARVEST PERIOD September 2015

HARVEST METHOD Manual MALOLACTIC yes, in barriques

FERMENTATION 22 months in French barriques (25% new wood) BOTTLED June 2017

AGEING 22 months in French barriques (25% new wood) RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 12.5 PH 3.58

TOTAL ACIDITY (G/DM³) 5 VOLATILE ACIDITY (G/DM³) 0.7 FREE SO₂ AT BOTTLING (MG/DM³) 45

TOTAL SO₂ (MG/DM³) 124

FOOD SUGGESTIONS The Batuta is a very flexible food wine and pairs well with meat and fish such as monkfish, squid and grilled octopus.

