



Niepoort Batuta 2012

"Less is more", reflects the concept of this wine. Batuta is a wine of extremes, which despite having more of everything is discreet in its behaviour; the tannins, although present, are very fine, the aroma is intense but never exuberant, it has plenty of concentration from the old Douro vineyards, yet it is fresh and elegant.

The main source of grapes for Batuta are from Quinta do Carril vineyards, with over 70 years old and situated on a north-facing slope, which enables ripening to be slow and balanced. The grapes come also from other old vines (around 100 years old), near Quinta de Nápoles. This wine is the result of a very delicate vinification process, with long maceration but little extraction, where all the details are carefully considered in order to obtain this great complex, fine and elegant wine.

VINIFICATION

2012 was notable for a lack of rain in the Douro region. As a consequence, the growing cycle of the vine began, on average, 15 days later than in previous years. Furthermore, the Winter of 2012 was marked by low temperatures, enabling the vegetation to grow in an appropriate and balanced way. The maturation period was cooler than usual and the cool temperatures allowed the grapes to develop a good level of acidity, essential for a fresh, balanced palate.

The harvest occurred in september.

After careful selection, both in the vineyard and the winery, fermentation took place in cone-shaped stainless steel vats and wooden barrels, with maceration for around 60 days. The wine aged for 22 months in French oak barrels, with 25% new oak, where malolactic fermentation took place.

TASTING NOTES

Batuta 2012 shows a very intense and vivid colour. The aroma, with great complexity and deepness, presents black plum and woodland fruits notes, combined with spices, such as black and green pepper. In addition, a character of Mediterranean vegetation is also present, perfectly integrated in a mineral and fresh profile. Very elegant in the palate, fresh, has a firm structure but with very polished and luxurious tannins. In spite of being young, it shows already a great balance, thanks to a good volume in the mouth, combined with an excellent natural acidity. Very fine finish, long and seductive. It will age with great class.

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

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 350-750

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC Barrels

FERMENTATION Stainless steel conic vats and wood fermentors BOTTLED July 2014

