



Niepoort Batuta 2018

The Batuta is a wine produced from two old vineyards with different altitudes and aspects. After a rigorous selection process in the vineyard, the grapes are carefully sorted in our cellar before being fermented very gently and with a longer maceration period. All the details were carefully considered in order to produce a complex and elegant fine wine.

VINIFICATION

The 2018 vintage was relatively cool up until August, with the coldest July recorded of the 21st century. In comparison to 2017, ripening was delayed by about 3 weeks. The first days of August brought a sudden increase in temperatures, with 4 August being the hottest day of the 21st century (to date). This meant that the grapes matured slowly in the month of September. Due to water stress, we obtained musts with low alcohol contents and good phenolic ripeness, with plenty of complexity and lightness.

After the fruit was meticulously sorted in the vineyard as well as in the cellar, fermentation took place in stainless steel tanks, with a skin contact period of approximately 80 days. Following this long maceration period, the wine matured for about 20 months in French barriques, with 50% new wood.

TASTING NOTES

In the glass, the Batuta 2018 displays a radiant ruby red hue of medium intensity, typical of the 2018 vintage. The aromas on the nose are rather reserved and youthful, with hints of redcurrant and blackberries mingling with a mineral character and subtle touches of wood. An elegant palate reveals vibrant flavours and well-integrated wood harmonising beautifully with fresh red fruits, leading to a light, long and linear finish. This Batuta is still very young and somewhat closed, but promises excellent cellaring potential. We recommend decanting the wine an hour before serving.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR Red SOIL TYPE Schist

VINEYARDS Old Vines AVERAGE VINE AGE 70 to 100 years

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

PRUNING METHOD Guyot and Royat ALTITUDE (M) 350-700 HARVEST PERIOD August and September



HARVEST METHOD hand picked MALOLACTIC In French barriques FERMENTATION In stainless steel tanks

BOTTLED July 2020 AGEING 20 months in French barriques DRY EXTRACT (G/DM³) 25

RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 12.6 PH 3.53 TOTAL ACIDITY (G/DM³) 5.15

VOLATILE ACIDITY (G/DM³) 0.7 FREE SO₂ AT BOTTLING (MG/DM³) 23 TOTAL SO₂ (MG/DM³) 94

VOLUMIC MASS (G/CM³) 0.991 PRODUCTION 8600 Bottles ALLERGENS Sulfite

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

SUITABLE FOR VEGANS & VEGETARIANS yes

BOTTLE



BOX



PALETTE

