

Niepoort Douro Tinto Batuta

ABOUT THE ESTATE

- Niepoort is one of the great Port houses and is now in its sixth generation of tradition and innovation.
- Fifth-generation owner Dirk Niepoort has paved the way for the production of dry wine in Port, and has been instrumental in elevating its status.
- Always interested in pushing the boundaries of what the Port wine industry looks like, Dirk, now joined by his son, Daniel, has acquired access to fruit throughout Portugal.
- Sustainable and organic work in the vineyard and cellar is always prioritized.
- Working with properties from the north to the south, Niepoort can be counted on to provide fortified and table wines that celebrate all that Portugal has to offer.

APPELLATION

Douro DOC

SUB-REGION

Cima Corgo

GRAPE VARIETY

Touriga Franca, Tinta Roriz, Rufete, Malvazia Preta

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Schist

VINEYARDS & VITICULTURE

The Batuta is a wine produced from two old vineyards with different altitudes and aspects. From north-facing old (70+ years) vineyards from Quinta do Carril and older vines (about 100 years) near Quinta de Nápoles on the Têjo river, planted at an altitude of 750m.

HARVEST & VINIFICATION

The grapes were manually harvested in August and September. 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. Batuta is made only in exceptional vintages.

ALCOHOL BY VOLUME

14.5

PACK SIZE

6x750mL

