



Niepoort Primata 2020

Nat Cool, naturally cool and funky, is an innovative concept created by Niepoort with the aim of bringing together various differing producers to produce light, easy-drinking wines. The Primata is the result of Dirk Niepoort giving his cellar master Luís Pedro a “push” to make his own wine in 2016.

The grapes for this wine stem from vineyards growing at an altitude of 600m in the Douro Valley, more specifically in the Tabuaço region. The character and lightness of these high-lying vineyards with their granitic slate soils as well as the structure of the Douro grape varieties combine with the “Natcool-factor” of “less if more”: minimal intervention in the vineyards as well as in the cellar. A minimalist winemaking concept where the raw material has the biggest say!

VINIFICATION

Half of the grapes for the Primata Natcool are harvested from a Touriga Nacional vineyard while 50% come from old vines, with all fruit stemming from the Tabuaço region of the Cima Corgo. Whole bunches were lightly foot-trodden so as to extract some juice without damaging the grape skins. They were then left to spontaneously ferment and macerate in lagars before being pressed into stainless steel tanks where the wine completed malolactic fermentation, aged for 6 months and also naturally stabilised during the winter.

Serve chilled! Naturally cool!

TASTING NOTES

Going towards ruby hues, this wine’s appearance glows with concentration and vivacity.

On the nose, the wine’s complexity reveals itself through a myriad of aromas including red fruit such as cherries, floral hints and a contrasting herbaceous touch which rounds off the aromatic profile and adds another dimension.

The palate is characterised by a structure which is light and delicate but also offers a pleasant tannic backbone. This is a straight-forward red providing plenty of drinking pleasure.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR Red SOIL TYPE Schiste VINEYARDS Tabuaço-Cima Corgo

AVERAGE VINE AGE old vineyards GRAPE VARIETIES Tinta Amarela, Touriga Franca, Tinta Roriz, Tinto Cão, Touriga Nacional

PRUNING METHOD Guyot and Royat ALTITUDE (M) 600 HARVEST PERIOD September HARVEST METHOD Hand picked

MALOLACTIC In stainless steel tanks FERMENTATION In Lagar BOTTLED June 2021 AGEING 6 months in stainless steel tanks

DRY EXTRACT (G/DM³) 22.9 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 11.2 PH 3.53 TOTAL ACIDITY (G/DM³) 5.5

VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 15 TOTAL SO₂ (MG/DM³) 56 VOLUMIC MASS (G/CM³) 0.992

PRODUCTION 6000 Bottles (1L) ALLERGENS Sulfite

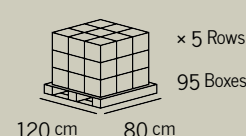
FOOD SUGGESTIONS Pair with white meats and light dishes such as salads and snacks. SUITABLE FOR VEGANS & VEGETARIANS yes

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BOTTLE

BOX

PALETTE



COMPETE 2020

PORTUGAL 2020

UNÃO EUROPEIA
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