



Niepoort 'Drink Me 2006

The idea behind Drink Me is the creation of a pleasant, easy drinking red wine yet keeping complexity, mineral notes and great depth like the classic Douro wines.

The label also tells a story: Illustration is done by Steven Appleby, Canadian born cartoonist, and known for many drawings especially in The Guardian and Sunday Telegraph. Appleby has created a cartoon in 11 pictures, called *Message in the Bottle*. Further storyboards/labels on *Drink Me*, such as *Secret Life* and *Hidden Essentials* are going to be launched later.

Drink Me is produced from vines from cima corgo, mainly: Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Amarela, Tinta Barroca and Tinto Cão. 2006 is the first edition of this douro wine produced for the UK market. It's an intense wine, full of Douro character but fresh and easy drinking at the same time with smooth tannins and fruity aromas, the best company at the table.

Tasting Notes

It is a dark ruby wine with an intense dark and red fruit aroma with spicy character. On palate it is young, appealing and fresh, with fruity tannins, good acidity and appealing structure.

Vinification

2006 was not a hot year in general but with good amount of humidity. Maturation process started slowly and a small rain during middle August was just perfect to balance harvest. Nevertheless high temperatures occurred during last week. After careful selection all the grapes were vinified in stainless steel, with total maceration from 8 to 12 days. 20% of the wine aged for 12 month in French oak, 2nd and 3rd year barrels and the rest 80% was kept in stainless steel vats.

Technical Information

Product . Drink Me
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2006
Soil Type . Schist
Vineyards . Several
Average Vine Age . 10 to 40 years
Cast Varieties . Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela, Tinta Barroca and Tinto Cão
Vines per Ha . 4000
Pruning System . Guyot
Alt. from Sea Level . 100-400 m
Harvest Period . September
Way of Harvest . Hand picked

Malolactic . Cask and stainless steel
Fermentation . Stainless steel vats
Bottled . February 2008
Ageing . 12 months in french oak casks (20%) Stainless steel (80%)
Alcool . 13% vol
Dry Extract . 28 g/dm³
Total Acidity . 4.92 g/dm³ Tartaric Acid
Volatile Acidity . 0.46 g/dm³ Acetic Acid
Ph . 3.65
SO₂ free wad . 23 mg/dm³
Sugar . 2,1 g/dm³
Production . 20.000 bottles



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