



Niepoort 'Drink Me 2007

2007 is the second edition of this Douro wine produced for the UK market. The idea behind DRINK ME is the creation of a pleasant, easy drinking red wine, yet retaining complexity, mineral notes and great depth found in the classic Douro wines. DRINK ME is produced from vineyards from the Cima Corgo, the main grape varieties being: Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Amarela, Tinta Barroca. It's an intense wine: full of Douro character but with great freshness showing smooth tannins and fruity aromas, the best company at the table.

The label is illustrated by Steven Appleby, Canadian born cartoonist, and known for many drawings especially in The Guardian and Sunday Telegraph. Appleby has created three storyboards: *Message in the Bottle*, *Secret Life* and *Hidden Essentials*.

Tasting Notes

2007 was an amazing year for the Douro, with a good amount of rainfall during the year and cooler temperatures during the maturation season, gave us very elegant wines yet with high concentration level due to low yields all over Douro. The wines were fermented in stainless steel vats with 10 to 15 days of total skin contact, only 20% was aged in French oak barrels.

Vinification

It is a dark ruby wine with an intense red fruit aroma with a spicy character. On the palate it is young, dense, with appealing freshness and juicy tannins, good acidity and attractive structure.

Technical Information

Product . Drink Me
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2007
Soil Type . Schist
Vineyards . Various
Average Vine Age . 10 to 40 years
Cast Varieties . Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela, Tinta Barroca

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 . 28,7 g/dm³
Total Acidity . 4.96 g/dm³ Tartaric Acid
Volatile Acidity . 0.48 g/dm³ Acetic Acid
Ph . 3.65
SO₂ free wad . 28 mg/dm³
Sugar . 2,4 g/dm³
Production . 14.000 bottles

Food suggestions:
White meats



Vegetarian Suggestions:

Noodles
Pasta dishes

