



Niepoort 'Drink Me 2008

The idea behind Drink Me is the creation of a pleasant, easy drinking red wine, yet retaining complexity, mineral notes and great depth, usually found in the classic Douro wines. This time, the label is illustrated by Phil Mulloy, a British animator, who worked as a writer and director of live action films until the late 1980's. As an animator, his visual style is distinctive in its use of primitive, often skeletal figures and minimalist backgrounds. Phil Mulloy has won many international awards and has made over 30 animated films.

Drink Me is produced from vineyards located in the Cima Corgo sub-region, being the main varieties Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Amarela and Tinta Barroca. 2008 is the third edition of this wine, produced for the UK market. It's an intense wine, full of Douro character, with great freshness, showing smooth tannins and fruity aromas.

Vinification

2008 was an unusual fresh and damp year, for Douro region standards. As a result we had a slow and very balanced maturation process in the vineyards, with very good weather during harvest and ideal conditions to produce fantastic Douro wines. Grapes were picked during September and beginning of October, fermentation occurred in stainless steel vats with maceration periods between 8 to 15 days. Only 20% of the wine aged during 12 months in used French oak barrels.

Tasting Notes

Drink Me 2008 is a dark ruby wine, with intense red fruit and spicy aromas, along with a schist stony character. On the palate is vibrant and appealing, with juicy tannins and very good acidity that provides long lasting aftertaste.

Technical Information

Product . Drink Me

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 2008

Soil Type . Schist

Vineyards . Several

Average Vine Age . 10 to 40 years

Grape Varieties . Touriga Franca,

Touriga Nacional, Tinta Roriz,

Tinta Amarela and Tinto Cão

Vines per Ha . 4000

Pruning Method . Guyot and Royat

Alt. from Sea Level . 100-500 m

Harvest Period . September and October

Harvest Method . Hand picked

Malolactic . Cask and stainless steel

Fermentation . Stainless steel vats

Bottled . May 2010

Ageing . 12 months in French oak casks

(20%) Stainless steel (80%)

Alcohol . 13% vol

Dry Extract . 27,4 g/dm³

Total Acidity . 5,05 g/dm³ Tartaric Acid

Volatile Acidity . 0,53 g/dm³ Acetic Acid

Ph . 3,65

SO₂ free wad . 25 mg/dm³

Sugar . 2,4 g/dm³

Production . 12.000 bottles



Food suggestions:

White meats



Vegetarian Suggestions:

Noodles

Pasta dishes

