



Niepoort 'Fabelhaft Reserva 2007

In 2002, Dirk Niepoort created the first Fabelhaft: the intention was to produce a wine to celebrate good food, good friends and good life. In 2007, we moved a step forward creating also the “Fabelhaft Reserva 2007”.

In such a good year in the Douro Valley, we could not resist to produce a wine with a longer ageing process, both in barrel and in vat, with more complexity and higher ageing potential, but still maintaining the spirit of FABELHAFT.

Vinification

2007 was an excellent year in the Douro region; rains occurred during spring and early summer allowed soils to maintain a fairly good amount of water until harvest. Natural low yields were the key factor to achieve a high fruit concentration, with excellent acidity and ideal sugar content.

At harvest we had very good weather, with the best conditions to produce amazing Douro wines. Grapes were picked during September, fermentation was done in stainless steel vats with maceration periods between 12 to 20 days; 50% of the wine aged for 14 months in used French oak barrels.

Tasting Notes

It is a dark ruby colour wine, with intense fruit and spicy aroma, along with a strong mineral character, and elegant smoky perfume. On the palate is vibrant and appealing, with great intensity and depth. The juicy tannins and very good acidity provides a long lasting aftertaste.

Technical Information

Product . Fabelhaft Reserva 2007
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2007
Soil Type . Schist
Vineyards . Various
Average Vine Age . More than 20 years old
Grape Varieties . Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca and others

Vines per ha . 4000
Pruning Method . Royat
Alt. from Sea level . 100-400 m
Harvest Period . September
Harvest Method . Hand picked
Malolactic . Cask
Fermentation . Stainless steel tanks
Ageing . 14 months in used French oak barrels

Bottled . April 2010
Alcohol . 13% vol
Dry Extract . 28,7 g/dm³
Total Acidity . 5,01 g/dm³ Tartaric Acid
Volatile Acidity . 0,55 g/dm³ Acetic Acid
pH . 3.64
SO₂ free wad . 30 mg/dm³
Residual Sugar . 2,4 g/dm³
Production . 38.000 bottles



Food suggestions:

Red meat dishes,
also grilled.



Vegetarian Suggestions:

Grilled vegetables.

