



# Niepoort 'Fabelhaft 2005

The idea behind Fabelhaft is the creation of a pleasant, easy drinking red wine yet keeping complexity, mineral notes and great depth like the classic Douro wines. The wine name (fabulous) and the Wilhelm Busch storyboard emphasize the dual nature: easy drinking although complex and with great depth. Fabelhaft is produced from vines from cima corgo, mainly: Touriga Franca, Tinta roriz, touriga nacional, tinta barroca and tinto cão. 2005 is the fourth edition of this douro wine produced for the german speaking markets. 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

2005 harvest provided very elegant wines with mature tannins and good natural freshness. The grapes were picked-up in the last two weeks of September. After careful grape selection the wine was vinified in stainless steel, with total maceration from 8 to 12 days.

20% of the wine aged for 12 month in French oak, 2<sup>o</sup> and 3<sup>o</sup> year barrels and the rest 80% was kept in stainless steel vats.

## Technical Information

**Product** . Sarvet 2005  
**Produced** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** . 2005  
**Soil Type** . Schist  
**Vineyards** . Several  
**Average Vine Age** . 10 to 40 years  
**Cast Varieties** . Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela e Tinto Cão

Niepoort | Vinhos S.A.  
Rua Infante D. Henrique 16 -2<sup>o</sup>F  
4051-801 Porto . Portugal

**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 2007  
**Ageing** . 12 months in french oak casks (20%) Stainless steel (80%)

T + 351 222 001 028 . F + 351 223 320 209  
info@niepoort-vinhos.com  
www.niepoort-vinhos.com

**Dry Extract** . 29.2 g/dm<sup>3</sup>  
**Alcohol** . 12.90 % vol  
**Total Acidity** . 4.88 g/dm<sup>3</sup> Tartaric Acid  
**Volatile Acidity** . 0.44 g/dm<sup>3</sup> Acetic Acid  
**Ph** . 3.71  
**SO<sub>2</sub> free wad** . 23 mg/dm<sup>3</sup>  
**Sugar** . 1.9 g/dm<sup>3</sup>  
**Production** . 185.000 bottles