



Niepoort 'Fabelhaft 2006

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. 2006 is the fifth 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 some time with smooth tannins and fruity aromas, the best company at the table.

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.

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.

Technical Information

Product . Fabelhaft
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2006
Soil Type . Schist
Vineyards . Several
Average Vine Age . 10 to 40 years
Grape 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

Harvest Method . 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%)
Sugar . 2,1 g/dm³
Alcohol . 13 % vol
Dry Extract . 28 g/dm³
PH . 3,65
Total Acidity . 4.92 g/dm³ Tartaric Acid
Volatile Acidity . 0.46 g/dm³ Acetic Acid
SO₂ free wad . 23 mg/dm³
Production . 200.000 bottles



Food suggestions:
White meats



Vegetarian Suggestions:
Noodles
Pasta dishes

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