



Niepoort 'Sarvet 2008

The idea behind Sarvet 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. The label is conceived and illustrated by Juba Tuomola.

Sarvet 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 fifth edition of this wine, produced for the Finish 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

Sarvet 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 . Sarvet
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2008
Soil Type . Schist
Vineyards . Several
Average Vine Age . 10 to 40 years
Cast Varieties . Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela and Tinto Cão

Vines per Ha . 4000
Pruning System . Guyot and Royat
Alt. from Sea Level . 100-500 m
Harvest Period . September/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%)

Alcool . 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 . 3 000 bottles



Food suggestions:
White meats



Vegetarian Suggestions:

Noodles
Pasta dishes

