



## Allez Santé! 2006

Allez Santé! is Niepoort's wine for Belgium.

The first storyboard was created by Frederic Jannin and shows two nice blue dogs... Dominique Goblet and Kai Pfeiffer made a new storyboard in May 2012 illustrating rain, wind, and of course Manican Piss.

### 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 the palate, it is young, appealing and fresh, with fruity tannins, good acidity and appealing structure.

### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro 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 METHOD Guyot ALT. FROM SEA LEVEL 100-400

HARVEST PERIOD September HARVEST METHOD Hand picked

MALOLACTIC Barrels and stainless steel vats FERMENTATION Lagar (wine press tanks)

BOTTLED March 2007 AGEING 12 months in french oak casks (20%) and stainless steel (80%)

DRY EXTRACT (G/DM<sup>3</sup>) 28 RESIDUAL SUGAR (G/DM<sup>3</sup>) 2.1 ALCOHOL (%) 13 PH 3.65

TOTAL ACIDITY (G/DM<sup>3</sup>) 4.92 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.46 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 23

PRODUCTION 40.000 bottles

