



## Allez Santé 2008

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

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

This 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

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 and others

VINES PER HA 4000 PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 100-500

HARVEST PERIOD September HARVEST METHOD Hand picked

MALOLACTIC Barrels and stainless steel vats FERMENTATION Stainless steel vats BOTTLED May 2010

AGEING 12 months in French oak casks (20%) and stainless steel (80%) DRY EXTRACT (G/DM<sup>3</sup>) 27.4

RESIDUAL SUGAR (G/DM<sup>3</sup>) 2.4 ALCOHOL (%) 13 PH 3.65 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.05

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.53 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 25 PRODUCTION 9.000 bottles

