



Allez Santé! 2009

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

2009 was a very fresh year until the beginning of August. A good amount of water in the soil and a cold weather, unusual in the Douro Valley, was leading us to a long maturation season. But incredible high temperatures from 12th of August onwards, resulted in a very fast maturation process all over the region without any shrivel berry. Harvest started earlier, in the beginning of September.

The fermentation occurred in stainless steel vats, with 8 to 15 days of total skin contact. Only 20% of the wine aged in used French oak barrels.

TASTING NOTES

The color is darker than the previous year and reveals intense red and black fruit aromas with spicy and wet stone notes. On the palate the wine is rich but fresh with soft tannins and an excellent acidity providing a long lasting after taste.

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 2011

AGEING 12 months in French oak casks (20%) and stainless steel (80%) DRY EXTRACT (G/DM³) 28.9

RESIDUAL SUGAR (G/DM³) 2.2 ALCOHOL (%) 13.5 PH 3.66 TOTAL ACIDITY (G/DM³) 5.06

VOLATILE ACIDITY (G/DM³) 0.57 FREE SO₂ AT BOTTLING (MG/DM³) 35 PRODUCTION 50.000 bottles

