



# Allez Santé 2011

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

The agricultural year in 2011 will be remembered for relatively low precipitation during the winter and an unusually early bud burst in March along with the sudden extreme heat in June which literally led to burnt clusters in exposed and early varieties such as Tinta Barroca. Although July and the end of August was relatively cool with some light precipitation in the final days of August and the first few days of September; as of mid September (when picking was well under way) temperatures picked up, luckily higher planted vineyards (the predominant source of fruit for Dialogo ) experienced a slower more even maturation, avoiding the problems of overripe fruit.

The fermentation occurred in stainless steel vats, with 8 to 15 days of total skin contact and 10% of the wine was aged in 225 L used French oak barrels for 18 months.

## TASTING NOTES

Brick red colour with a lively blue rim, delicate resinous aroma with balsamic notes. A refreshing minerality dominates the palate with hints of spice leading to a firm finish, overall the wine is dominated by freshness and acidity and integration.

## 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 April 2013 AGEING 18 months in 225 L used French oak barrels (10%) and the rest in stainless steel.

DRY EXTRACT (G/DM<sup>3</sup>) 30.5 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.8 ALCOHOL (%) 13.5 PH 3.69

TOTAL ACIDITY (G/DM<sup>3</sup>) 5.2 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.6 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 26

TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 74 VOLUMIC MASS (G/CM<sup>3</sup>) 0.9919

FOOD SUGGESTIONS White meats. Vegetarian suggestions: noodles, pasta dishes.

