



Allez Santé 2012

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

All agricultural years are different with certain defining moments, in the case of 2012, what probably marked the year, were the first three months, when less than 20 mm of rain fell in the Cima Corgo, while it could be expected that the figure would be nearer 250 mm. Furthermore no rain fell during the month of February. As a consequence the budburst was 15 days later than in the previous year and all the cycle was delayed along with rain in April and May, leading to a troubled fruit set. Intense heat at the end of June meant that exposed clusters suffered from sunburn. The Summer was not hot and the nights were cooler than usual in the last 2 weeks of August.

The weather during the harvest was fine with rain only on 23rd and 25th of September, luckily the weather cleared again and there was no problems of berry splitting and subsequent rot, in fact the rain benefited fruit quality along with the move to higher altitude vineyards. The low level of winter rainfall during the year and the subsequent low soil humidity meant disease incidence was low and on the whole, fruit being received was sound and free from the effects of mildew and oidium.

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 12 months.

TASTING NOTES

Red appearance with a very alive purple/red rim. The aroma is dominated by finesse, some unripe fruit character integrated with balsamic notes. On the palate the wine is well structured, uncomplicated and refreshing and the low level of wood contact allows the fruit and minerality of the wine to express itself. The middle palate is quite firm with good depth, while the finish exhibits complexity, medium length and superb freshness and acidity on the finish.

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 November 2013 AGEING 12 months in 225 L used French oak barrels (10%) and the rest in stainless steel.

DRY EXTRACT (G/DM³) 28.1 RESIDUAL SUGAR (G/DM³) 1.8 ALCOHOL (%) 13 PH 3.67 TOTAL ACIDITY (G/DM³) 4.8

VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 24 TOTAL SO₂ (MG/DM³) 62

VOLUMIC MASS (G/CM³) 0.9922 FOOD SUGGESTIONS White meats. Vegetarian suggestions: noodles, pasta dishes.

