



Allez Santé 2015

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

2015 was a superb year in the vineyard with good levels of rainfall in the winter and a relatively dry growing season, hence the low level of precipitation meant disease incidence was low; a relatively early veraison in July led to an early harvest in September before the onset of rain in the middle of the month, fruit was in optimum condition and picked well before the rain, in order to maintain the high levels of acidity, balance and freshness in the wines.

The grapes were picked at optimum ripeness, with high acidity contents and balanced sugar levels. After selection, the fruit was 100% destemmed and the fermentation took place in stainless steel vats with 8 to 15 days of skin maceration. 15% of the wine was aged in used French oak barrels for 12 months.

TASTING NOTES

Medium brick red colour, with a wonderful fresh, active aroma, and a clean precise aroma of dark cherries with some floral undertones and a spicy, balsamic rustic profile. On the palate, it is more robust than the previous year, with a markedly rustic profile. Once again a superb drinkability owing to its balance and elegance, this wine very much exhibits the uncomplicated style that we set out to achieve.

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 AGEING 12 months in French oak barrels (20%) and stainless steel vats (80%)

RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13 PH 3.74 TOTAL ACIDITY (G/DM³) 4.6

VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 23 TOTAL SO₂ (MG/DM³) 54

VOLUMIC MASS (G/CM³) 0.9922 ALLERGENS Sulfites

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

