



Allez Santé 2017

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

2017 was a year of extreme drought. We began picking the grapes on 10 September and finished on 10 October – a very short and intense harvest. The grapes for the Diálogo stem from various sites in the sub-region of Cima Corgo. The fruit was picked at optimal ripeness and with an ideal acidity/sugar ratio. After arriving at the Quinta de Nápoles, the grapes were carefully destemmed and fermented in stainless steel tanks under controlled temperatures for approximately one week. A portion of the wine was matured in French oak barriques whereas the rest of the wine remained in stainless steel for about 6 months.

TASTING NOTES

With a medium deep ruby colour, the 2017 vintage of the Diálogo offers generous and expressive fruits of the forest. Fresh and balsamic in character, accompanied by floral notes, it displays the typical aromas of the Douro's grape varieties.

The palate is elegant, light-bodied and subtle, with very gentle tannins and an unmistakable mineral profile. Its pleasant acidity and fruity freshness make this an easy and uncomplicated wine which does not weigh heavy on the palate but rather entices you to pour another glass.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist AVERAGE VINE AGE 10-40 years

GRAPE VARIETIES Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela VINES PER HA 4000

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 100-500 HARVEST PERIOD September

HARVEST METHOD Manual MALOLACTIC In barriques and stainless steel tanks FERMENTATION In stainless steel tanks

BOTTLED From July 2018 to February 2019 AGEING 6 months DRY EXTRACT (G/DM³) 31.3

RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (‰) 14.1 PH 3.68 TOTAL ACIDITY (G/DM³) 5.4 VOLATILE ACIDITY (G/DM³) 0.5

FREE SO₂ AT BOTTLING (MG/DM³) 38 TOTAL SO₂ (MG/DM³) 108 VOLUMIC MASS (G/CM³) 0.99

PRODUCTION 60 000 Bottles ALLERGENS Sulfitos and Egg albumin

FOOD SUGGESTIONS White meats, pasta and vegetarian dishes. SUITABLE FOR VEGANS no

BOTTLE

BOX

PALETTE

