



## Allez Santé 2019

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 Manic Piess.

### VINIFICATION

The 2019 viticultural year was marked by dry weather. Spring began with high temperatures, which subsequently dropped and remained low during the entire summer. Some rainfall occurred at just the right point of the vines' growth phase, and flowering took place in excellent weather conditions, leading to medium to high yields with healthy berries. The mild days and cool nights of the month of August allowed the fruit to ripen slowly and harmoniously.

The peak harvesting period took place during the week of 8 - 15 September, with the harvest ending on 1 October with the red grape varieties from the high-lying vineyard sites.

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

The wine has a beautiful, intense ruby colour.

The aromatic profile of the wine is elegant, boasting mineral notes in perfect harmony with balsamic, floral and fresh fruit aromas.

The palate is light and elegant, with smooth but persistent tannins and a pleasant acidity which makes the wine easy to drink and enjoy.

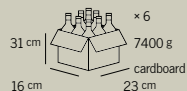
### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR Red SOIL TYPE Schist AVERAGE VINE AGE 10 to 40 Years  
 GRAPE VARIETIES Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela VINES PER HA 4000  
 PRUNING METHOD Guyot and Royat ALTITUDE (M) 100-150 HARVEST PERIOD September HARVEST METHOD Hand picked  
 MALOLACTIC In barriques and stainless steel tanks FERMENTATION In stainless steel tanks BOTTLED May 2020  
 AGEING 6 months in barriques and stainless steel tanks DRY EXTRACT (G/DM<sup>3</sup>) 29.2 RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.9  
 ALCOHOL (%) 13 PH 3.7 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.3 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.5 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 32  
 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 62 VOLUMIC MASS (G/CM<sup>3</sup>) 0.992 PRODUCTION 60000 Bottles ALLERGENS Sulfite and egg albumin  
 FOOD SUGGESTIONS White meats, pasta and vegetarian dishes. SUITABLE FOR VEGANS & VEGETARIANS no

BOTTLE



BOX



PALETTE

