



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 Manican Piss.

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 red 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 ³)	29.2	RESIDUAL SUGAR (G/DM ³)	0.9			
ALCOHOL (%)	13	PH	3.7	TOTAL ACIDITY (G/DM ³)	5.3	VOLATILE ACIDITY (G/DM ³)	0.5	FREE SO ₂ AT BOTTLING (MG/DM ³)	32
TOTAL SO ₂ (MG/DM ³)	62	VOLUMIC MASS (G/CM ³)	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

