



## Gestolen Fiets Straaten 2013

After the successful introduction in 2004 of Gestolen Fiets, drawn by Willem Holtrop, the well-known Dutch artist Peter van Straaten designed an entire new label in 2014. Famous for his oneliners in this new cartoon he suggests an entire story that is entirely up to the reader to interpret.

### VINIFICATION

The 2013 harvest began on August 19, earlier than usual, in order to maintain the high levels of acidity and avoid high alcoholic degrees. The year was more productive, about 25% when compared to the previous year. The decision to start harvest earlier turned out to be wise, since the main vineyards had already been harvested before it started raining intensely on September 27.

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

### TASTING NOTES

Very vivid ruby color, of medium concentration. Vibrant in the nose, scented with a fresh and very expressive aroma in the wild fruit notes. Spices and tea leaves harmoniously linked with a balsamic profile, originate a complex and captivating aroma. In the mouth, more elegant than the previous edition, has a markedly mineral profile. With a good mouth volume, young, with good acidity and soft tannins, is a feel like tasting wine, without being heavy thanks to its balance. Long finish, with a very refreshing mineral flavor.

### 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 100-400 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC Barrels and stainless steel vats FERMENTATION Stainless steel vats

BOTTLED September 2014 AGEING 12 months in French oak barrels (20%) and stainless steel vats (80%)

DRY EXTRACT (G/DM<sup>3</sup>) 28.7 ALCOHOL (%) 13 PH 3.72 TOTAL ACIDITY (G/DM<sup>3</sup>) 4.7

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.6 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 28 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 69

VOLUMIC MASS (G/CM<sup>3</sup>) 0.9921 FOOD SUGGESTIONS White meats. Vegetarian suggestions: noodles, pasta dishes.

