



Sarvet 2004

With the Finnish market in mind, the label of the fabulous Sarvet initially contained a storyboard designed by the illustrator, Juba Tuomola, who created Viivi and Wagner (a woman and an anthropomorphic pig), famous in Finland for the endless stories about their bickering that were already being published in the daily newspapers. The Sarvet label now contains one of the scenes from the initial storyboard, where the characters dance frenetically holding a glass of wine. One could say that they celebrate to the "rhythm" of Fabulous.

VINIFICATION

The 2004 harvest provided balanced wines with mature tannins and good freshness. The grapes were picked at the end of September and beginning of October. After careful grape selection the wine was vinified in stainless steel, with total maceration from 7 to 13 days.

20% of the wine aged for 12 month in french oak (2nd year barrels) and the other 80% was stored in stainless steel vats.

TASTING NOTES

It is a dark ruby wine with intense dark and red fruit and a spicy aroma. On palate it is young, appealing, with fruity tannins and good acidity that provides freshness.

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 Tinto Cão

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 February 2006 AGEING 12 months in french oak casks (20%) and stainless steel (80%)

DRY EXTRACT (G/DM³) 31.7 ALCOHOL (%) 13.5 PH 3.71 TOTAL ACIDITY (G/DM³) 5.11

VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 21 PRODUCTION 3.600 bottles

