



Sarvet 2005

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

2005 harvest provided very elegant wines with mature tannins and good natural freshness. The grapes were picked-up in the last two weeks of September. After careful grape selection the wine was vinified in stainless steel, with total maceration from 8 to 12 days.

20% of the wine aged for 12 months in French oak, 2^o and 3^o year barrels and the rest 80% was kept in stainless steel vats.

TASTING NOTES

It is a dark ruby wine with an intense dark and red fruit aroma with spicy character. On palate it is young, appealing and fresh, with fruity tannins, good acidity and appealing structure.

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 ALT. FROM SEA LEVEL 100-400

HARVEST PERIOD September HARVEST METHOD Hand picked

MALOLACTIC Barrels and stainless steel vats FERMENTATION Lagar (wine press tanks)

BOTTLED February 2007 AGEING 12 months in French oak casks (20%) Stainless steel (80%)

DRY EXTRACT (G/DM³) 29.2 RESIDUAL SUGAR (G/DM³) 1.9 ALCOHOL (%) 12.9 PH 3.71

TOTAL ACIDITY (G/DM³) 4.88 VOLATILE ACIDITY (G/DM³) 0.44 FREE SO₂ AT BOTTLING (MG/DM³) 23

PRODUCTION 33.500 bottles

