



Sarvet 2006

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

2006 was not a hot year in general but with good amount of humidity. Maturation process started slowly and a small rain during middle August was just perfect to balance harvest. Nevertheless high temperatures occurred during last week. After careful selection, all the grapes were vinified in stainless steel, with total maceration from 8 to 12 days. 20% of the wine aged for 12 month in French oak, 2nd and 3rd 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 the 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, Tinta Barroca 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 March 2007

AGEING 12 months in french oak casks (20%) and stainless steel (80%) DRY EXTRACT (G/DM³) 28

RESIDUAL SUGAR (G/DM³) 2.1 ALCOHOL (%) 13 PH 3.65 TOTAL ACIDITY (G/DM³) 4.92

VOLATILE ACIDITY (G/DM³) 0.46 FREE SO₂ AT BOTTLING (MG/DM³) 23 PRODUCTION 40.000 bottles

