



## Sarvet 2007

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

2007 was an amazing year for the Douro region, with good amount of rainfall during the year and cool temperatures during the maturation season, it gave us very elegant wines but with high concentration level due to the low yields all over Douro. The wines were fermented in stainless steel vats with 10 to 15 days of skin contact, only 20% was aged in French oak barrels.

### TASTING NOTES

It is a dark ruby wine with an intense red fruit aroma and spicy character. On the palate it is young, dense, with appealing freshness and juicy tannins, good acidity and attractive 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 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 February 2008 AGEING 12 months in French oak casks (20%) and stainless steel (80%)

DRY EXTRACT (G/DM<sup>3</sup>) 28.7 RESIDUAL SUGAR (G/DM<sup>3</sup>) 2.4 ALCOHOL (%) 13 PH 3.65

TOTAL ACIDITY (G/DM<sup>3</sup>) 4.96 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.48 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 28

PRODUCTION 3.000 bottles

