



Sarvet 2008

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

2008 was an unusual fresh and damp year for Douro region standards. As a result we had a slow and very balanced maturation process in the vineyards, with very good weather during harvest and ideal conditions to produce fantastic Douro wines. Grapes were picked during September and beginning of October, fermentation occurred in stainless steel vats with maceration periods between 8 to 15 days. Only 20% of the wine aged during 12 months in used French oak barrels.

TASTING NOTES

This is a dark ruby wine, with intense red fruit and spicy aromas, along with a schist stony character. On the palate, is vibrant and appealing, with juicy tannins and very good acidity that provides long lasting aftertaste.

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 100-500

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC Barrels and stainless steel vats

FERMENTATION Stainless steel vats BOTTLED May 2010

AGEING 12 months in French oak casks (20%) and stainless steel (80%) DRY EXTRACT (G/DM³) 27.4

RESIDUAL SUGAR (G/DM³) 2.4 ALCOHOL (%) 13 PH 3.65 TOTAL ACIDITY (G/DM³) 5.05

VOLATILE ACIDITY (G/DM³) 0.53 FREE SO₂ AT BOTTLING (MG/DM³) 25 PRODUCTION 9.000 bottles

