



## Sarvet 2009

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

2009 was a very fresh year until the beginning of August. A good amount of water in the soil and a cold weather, unusual in the Douro Valley, was leading us to a long maturation season. But incredible high temperatures from 12th of August onwards, resulted in a very fast maturation process all over the region without any shrivel berry. Harvest started earlier, in the beginning of September.

The fermentation occurred in stainless still vats, with 8 to 15 days of total skin contact. Only 20% of the wine aged in used French oak barrels.

### TASTING NOTES

The color is darker than the previous year and reveals intense red and black fruit aromas with spicy and wet stone notes. On the palate the wine is rich but fresh with soft tannins and an excellent acidity providing a long lasting after taste.

### 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 2011

AGEING 12 months in French oak casks (20%) and stainless steel (80%) DRY EXTRACT (G/DM<sup>3</sup>) 28.9

RESIDUAL SUGAR (G/DM<sup>3</sup>) 2.2 ALCOHOL (%) 13.5 PH 3.66 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.06

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.57 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 35 PRODUCTION 50.000 bottles

