



Sarvet 2010

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

2010 was uncommonly wet during winter and early spring, with heavy rains during these months. As a consequence there was a high pressure on the vineyard diseases together with higher yields. The maturation period was very hot and dry, but fortunately, light rain in the first days of September as well as the amount of grapes in the vineyards contributed to a balanced maturation process.

The fermentation occurred in stainless still vats, with 8 to 15 days of total skin contact. Only 25% of the wine aged in used French oak barrels and in bigger old wood containers of 3500 L and 500 L during 14 months.

TASTING NOTES

Ruby color, with plenty of red fruit and tea leaf aromas. Spicy character with strong pepper notes and a typical mineral aroma of slate soil. Very fresh on the palate with a good length, good structure and well integrated tannins. Great vivacity that enhances the fresh fruit flavors and extends the 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 April 2012

AGEING 14 months in French oak barrels and big old wood deposits (25%), stainless steel (75%)

DRY EXTRACT (G/DM³) 27.4 RESIDUAL SUGAR (G/DM³) 2.2 ALCOHOL (%) 13 PH 3.7

TOTAL ACIDITY (G/DM³) 4.9 VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 34

PRODUCTION 50.000 bottles

