



Sarvet 2011

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

The agricultural year in 2011 will be remembered for relatively low precipitation during the winter and an unusually early bud burst in March along with the sudden extreme heat in June which literally led to burnt clusters in exposed and early varieties such as Tinta Barroca. Although July and the end of August was relatively cool with some light precipitation in the final days of August and the first few days of September; as of mid September (when picking was well under way) temperatures picked up, luckily higher planted vineyards (the predominant source of fruit for Dialogo) experienced a slower more even maturation, avoiding the problems of overripe fruit.

The fermentation occurred in stainless steel vats, with 8 to 15 days of total skin contact and 10% of the wine was aged in 225 L used French oak barrels for 18 months.

TASTING NOTES

Brick red colour with a lively blue rim, delicate resinous aroma with balsamic notes. A refreshing minerality dominates the palate with hints of spice leading to a firm finish, overall the wine is dominated by freshness and acidity and integration.

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 2013 AGEING 18 months in 225 L used French oak barrels (10%) and the rest in stainless steel.

DRY EXTRACT (G/DM³) 30.5 RESIDUAL SUGAR (G/DM³) 0.8 ALCOHOL (%) 13.5 PH 3.69 TOTAL ACIDITY (G/DM³) 5.2

VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 26 TOTAL SO₂ (MG/DM³) 74

VOLUMIC MASS (G/CM³) 0.9919 FOOD SUGGESTIONS White meats. Vegetarian suggestions: noodles, pasta dishes.

