



Sarvet 2013

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 2013 harvest began on August 19, earlier than usual, in order to maintain the high levels of acidity and avoid high alcoholic degrees. The year was more productive, about 25% when compared to the previous year. The decision to start harvest earlier turned out to be wise, since the main vineyards had already been harvested before it started raining intensely on September 27.

The grapes were picked at optimum ripeness, with high acidity contents and balanced sugar levels; after selection, the stalk was total. The fermentation took place in stainless steel vats with 8-15 days of skin maceration. 15% of the wine was aged in French oak used barrels for 12 months.

TASTING NOTES

Very vivid ruby color, of medium concentration. Vibrant in the nose, scented with a fresh and very expressive aroma in the wild fruit notes. Spices and tea leaves harmoniously linked with a balsamic profile, originate a complex and captivating aroma. In the mouth, more elegant than the previous edition, has a markedly mineral profile. With a good mouth volume, young, with good acidity and soft tannins, is a feel like tasting wine, without being heavy thanks to its balance. Long finish, with a very refreshing mineral flavor.

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 September 2014 AGEING 12 months in French oak barrels (20%) and stainless steel vats (80%)

DRY EXTRACT (G/DM³) 28.7 ALCOHOL (%) 13 PH 3.72 TOTAL ACIDITY (G/DM³) 4.7

VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 28 TOTAL SO₂ (MG/DM³) 69

VOLUMIC MASS (G/CM³) 0.9921 FOOD SUGGESTIONS White meats. Vegetarian suggestions: noodles, pasta dishes.

