



Sarvet 2014

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 2014 harvest was slightly lower in production but certainly made up for it in quality. Harvest began in early September, in order to maintain the high levels of acidity, balance and freshness in the wines. As in the previous year, the early start avoided rain later in the month and overripe fruit in some more exposed vineyards.

The grapes were picked at optimum ripeness, with high acidity contents and balanced sugar levels. After selection, the fruit was 100% destemmed and the fermentation took place in stainless steel vats with 8 to 15 days of skin maceration. 15% of the wine was aged in used French oak barrels for 12 months.

TASTING NOTES

Medium red colour, expressive on the aroma with some floral undertones and aromas of dark fruits of the forest, dominated by a fresh, spicy, balsamic profile. On the palate, it is more elegant than the previous edition, with a markedly mineral profile. With a superb drinkability owing to its balance and elegance, this wine very much exhibits the uncomplicated style that we set out to achieve.

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

DRY EXTRACT (G/DM³) 26.8 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13 PH 3.63

TOTAL ACIDITY (G/DM³) 4.7 VOLATILE ACIDITY (G/DM³) 0.7 FREE SO₂ AT BOTTLING (MG/DM³) 28

TOTAL SO₂ (MG/DM³) 73 VOLUMIC MASS (G/CM³) 0.9924

FOOD SUGGESTIONS White meats. Vegetarian suggestions: noodles, pasta dishes.

