



Sarvet 2015

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

2015 was a superb year in the vineyard with good levels of rainfall in the winter and a relatively dry growing season, hence the low level of precipitation meant disease incidence was low; a relatively early veraison in July led to an early harvest in September before the onset of rain in the middle of the month, fruit was in optimum condition and picked well before the rain, in order to maintain the high levels of acidity, balance and freshness in the wines.

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 brick red colour, with a wonderful fresh, active aroma, and a clean precise aroma of dark cherries with some floral undertones and a spicy, balsamic rustic profile. On the palate, it is more robust than the previous year, with a markedly rustic profile. Once again 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

BOTTLED September 2019 AGEING 12 months in French oak barrels (20%) and stainless steel vats (80%)

DRY EXTRACT (G/DM³) 30.7 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13 PH 3.74 TOTAL ACIDITY (G/DM³) 4.6

VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 23 TOTAL SO₂ (MG/DM³) 54

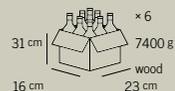
VOLUMIC MASS (G/CM³) 0.9922 PRODUCTION 60000 bottles ALLERGENS Sulphite and egg albumin

FOOD SUGGESTIONS White meats. Vegetarian suggestions: noodles, pasta dishes. SUITABLE FOR VEGANS no

BOTTLE



BOX



PALETTE

