



Sarvet 2018

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

2018 was a relatively cool year up until August, with the coolest July recorded in the 21st century. The vines seemed to be developing relatively late, with a delay of about 3 weeks compared to 2017. The first days of August brought a sudden spike in temperatures: the 4th of August was the hottest year to date this century. As a result, the berries ripened slowly during the month of September. The water stress caused the vines to produce musts with low alcohols and good phenolic ripeness, as well as good complexity and minerality.

After arriving at the Quinta de Nápoles, the grapes were carefully destemmed and fermented in stainless steel tanks under controlled temperatures for approximately one week. A portion of the wine was matured in French oak barriques whereas the rest of the wine remained in stainless steel for about 6 months.

TASTING NOTES

The wine has a beautiful, intense ruby colour.

The nose reflects the 2018 vintage – a cool year with moderate ripeness. The aromatic profile of the wine is elegant, boasting mineral notes in perfect harmony with balsamic, floral and fresh red fruit aromas.

The palate is light and elegant, with smooth but persistent tannins and a pleasant acidity which makes the wine easy to drink and enjoy.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist AVERAGE VINE AGE 10-40 years

GRAPE VARIETIES Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela VINES PER HA 4000

PRUNING METHOD Guyot and Royat ALT. FROM SEA LEVEL 100-150 HARVEST PERIOD September

HARVEST METHOD Hand picked MALOLACTIC In barriques and stainless steel tanks FERMENTATION In stainless steel tanks

BOTTLED September 2019 AGEING 6 months In barriques and stainless steel tanks DRY EXTRACT (G/DM³) 30.7

RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13.3 PH 3.66 TOTAL ACIDITY (G/DM³) 5.4 VOLATILE ACIDITY (G/DM³) 0.5

FREE SO₂ AT BOTTLING (MG/DM³) 27 TOTAL SO₂ (MG/DM³) 70 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 60000 bottles

ALLERGENS Sulfite and egg albumin FOOD SUGGESTIONS White meats, pasta and vegetarian dishes. SUITABLE FOR VEGANS no

BOTTLE



BOX



PALETTE

