



Niepoort Drink Me Nat Cool Branco 2017

Nat Cool is naturally “cool and funky”. It represents an innovative concept initiated by Niepoort, in which various producers came together to create light, easy-to-drink wines. In the Vinho Verde region, we produced a wine typical of the region – a wine which references the “cloudy” wines of the past which were bottled with some residual sugar and fine lees, and therefore re-fermented in the bottle. Welcome to the Nat Cool world!

VINIFICATION

The grapes mainly stem from the sub-regions of Amarante and Lousada. The wine was made according to the old-fashioned method: a few grams of sugar were retained in the wine so that it would ferment again in bottle. Malolactic fermentation also took place in bottle.

TASTING NOTES

Slightly cloudy in appearance, this is a white wine with plenty of personality; it is fresh, vibrant, with citrusy and vegetal notes. Uncomplicated and straight-forward, it offers high acidity and a light carbonic sparkle on the palate, ending on a saline, crystalline and refreshing finish. It is best enjoyed in a traditional ceramic malga cup paired with traditional Portuguese “petiscos” appetisers.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Verdes SOIL TYPE Granite VINEYARDS Amarante & Lousada

AVERAGE VINE AGE 25-30 anos GRAPE VARIETIES Azal, Arinto, Avesso, Trajadura e Loureiro

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

HARVEST METHOD Hand picking MALOLACTIC In bottle FERMENTATION In stainless steel and in bottle

BOTTLED June 2018 AGEING 6 months In stainless steel DRY EXTRACT (G/DM³) 17.7 ALCOHOL (%) 11.4

PH 3.06 TOTAL ACIDITY (G/DM³) 7.3 VOLATILE ACIDITY (G/DM³) 0.33 FREE SO₂ AT BOTTLING (MG/DM³) 13

TOTAL SO₂ (MG/DM³) 46 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 8233 bottles ALLERGENS Sulfites

FOOD SUGGESTIONS “Petiscos” appetisers such as pataniscas or pastéis de bacalhau (types of codfish fritters), cured sausages, etc.

BOX



PALETTE

