



Niepoort Drink Me Nat Cool 2018

Nat Cool is naturally “cool and funky”. It represents an innovative concept initiated by Niepoort, in which various producers came together to create light and easy-to-drink wines. In the Bairrada region we have produced the DrinkMe, the first Nat Cool, where we try to showcase a different and elegant side of the Baga grape variety. An incredibly light and accessible wine which just begs to be enjoyed. Welcome to the Nat Cool world!

VINIFICATION

“The 2018 vintage proved to be a difficult one due to high rainfall occurring between the months of January and May, which led to low fruit set but good quality fruit. In these weather conditions, it was extremely important to implement preventative treatments. The summer brought high temperatures which, together with the abundant water reserves in the soil, allowed the grapes to mature beautifully.

The harvest began with the white wine grapes on 27 August and concluded with the red varieties on 5 October, making full use of the hot and dry days.

Despite the aforementioned challenges of 2018, the general outcome was clearly positive. The wines show balanced acidity and intense colour. August’s and September’s high temperatures increased the alcohol levels slightly, but our Quinta de Baixo wines maintained their freshness and elegance.”

TASTING NOTES

The 2018 vintage of this wine is light in colour and offers a frank and expressive aromatic profile full of freshness and floral notes. It showcases the character of the Baga grape variety and Bairrada region superbly, with beautiful aromas of strawberries, dried roses and some spice. These notes are embedded in a minerality reminiscent of the vines’ calcareous soils and unmistakable Atlantic climate. Fresh, direct and very seductive, this wine is light on its feet and so easy to drink, it will entice you to have another glass. It makes a very versatile food wine – just add a good meal and good friends! Serve chilled. Pure pleasure! Naturally cool!

TECHNICAL INFORMATION

PRODUCER Niepoort (vinhos)S.A REGION Bairrada SOIL TYPE Calcareous clay AVERAGE VINE AGE 40 to 100 years

GRAPE VARIETIES Baga VINES PER HA 2500 PRUNING METHOD Guyot ALT. FROM SEA LEVEL 80-100m

HARVEST PERIOD September and October HARVEST METHOD Hand picked MALOLACTIC In stainless steel

FERMENTATION In stainless steel BOTTLED August 2019 AGEING 6 months in stainless steel

RESIDUAL SUGAR (G/DM³) 2.3 ALCOHOL (%) 12.4 TOTAL ACIDITY (G/DM³) 4.8 VOLATILE ACIDITY (G/DM³) 0.59

TOTAL SO₂ (MG/DM³) 53 PRODUCTION 16000 bottles ALLERGENS Sulfite

FOOD SUGGESTIONS Light and simple dishes as well as comfort food. SUITABLE FOR VEGANS yes

BOTTLE

BOX

PALETTE

