



## Niepoort Drink Me Nat Cool 2019

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

2019 was a year with some rainfall and an intensely cold March, which resulted in slow growth. However, thanks to a warm spring, the grapes matured quickly, leading to an earlier harvest. Picking began with the white grape varieties on 26 August and ended with the reds on 26 September. It was a good year, with well-balanced acidities. Although alcohol levels were higher than the previous year, we were able to maintain the freshness and elegance that characterise the wines of the Quinta de Baixo. The NAT COOL 2019 is produced from various old vineyard sites. It was vinified in stainless steel tanks, where the wine fermented for 5 weeks, before undergoing malolactic fermentation and an ageing period in these same tanks. The wine was bottled unfiltered.

### TASTING NOTES

Very light in colour, the 2019 vintage of this wine 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. The wine’s minerality is 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 80-100

HARVEST PERIOD August and september HARVEST METHOD Hand picked MALOLACTIC In stainless steel tanks

FERMENTATION In stainless steel tanks BOTTLED March 2020 AGEING 6 months in stainless steel tanks

ALCOHOL (%) 12.2 PH 3.29 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.2 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.72 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 67

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

BOTTLE

BOX

PALETTE

