



Niepoort Drink Me Nat Cool 2021

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 2021 vintage saw some unexpected rain showers which made it more challenging to control disease pressure. Despite this, we managed to maintain our vineyards' good health. Spring brought some spikes in temperature, which meant that our grapes ripened earlier and that the harvest was brought forward. Harvesting began with our white wine grapes, on 26 August, and concluded with the reds on 26 September. It was a good year, characterised by balanced acidity, intense colour and lower alcohol levels compared to the previous vintage. This year, the Quinta de Baixo wines shine with elegance and freshness. The NAT COOL 2021 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

Light and lively in colour, this wine offers a bouquet which closely reflects the character of the Baga grape variety as well as the Bairrada region: fresh, floral, with notes of aromatic herbs and red fruit. On the palate, it is round yet light and crisp. It finishes on an almost piquant note, with a slight astringency that lends the wine even more personality. This is an uncomplicated wine suitable for any occasion. Serve chilled - naturally cool!

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Bairrada WINE COLOR Red SOIL TYPE Calcareous clay
AVERAGE VINE AGE 40 to 100 Years GRAPE VARIETIES Baga VINES PER HA 2500 PRUNING METHOD Guyot ALTITUDE (M) 80-100
HARVEST PERIOD August and september HARVEST METHOD Hand picked MALOLACTIC In stainless steel tanks
FERMENTATION In stainless steel tanks BOTTLED March 2022 AGEING 6 months in stainless steel tanks
DRY EXTRACT (G/DM³) 21.4 RESIDUAL SUGAR (G/DM³) 0.3 ALCOHOL (%) 11 PH 3.51 TOTAL ACIDITY (G/DM³) 5.08
VOLATILE ACIDITY (G/DM³) 0.44 FREE SO₂ AT BOTTLING (MG/DM³) 40 TOTAL SO₂ (MG/DM³) 72 VOLUMIC MASS (G/CM³) 0.992
PRODUCTION 75000 Bottles ALLERGENS Sulfite FOOD SUGGESTIONS Light and simple dishes as well as comfort food.
SUITABLE FOR VEGANS & VEGETARIANS yes LAST UPDATED 2023-05-05

BOTTLE



BOX



PALLET

