



# Niepoort Wana Bi 2015

Coming from the vineyards of Casa de Vilar, where Regina Pessoa and Abi Feijó live and find inspiration for their artistic creations, which includes the Niepoortland book by Regina Pessoa, it was created an Alvarinho fermented in barrel, with a very different profile from the usual expressive and aromatic style of this variety of the Minho region. As the name suggests, Wanabi is a wine that tries to be a distinct Alvarinho.

## VINIFICATION

The grapes are coming from a vineyard of 1.6 ha at Casa de Vilar, planted in the sub-region of Vale do Sousa. The wine is vinified and aged in French oak used barrels, during 10 months. It was bottled in June 2016.

## TASTING NOTES

With a very discreet, delicate profile and a slight citrus and fresh herbs aroma, it is a wine where it prevails the balance and delicacy of aromas rather than the tropical fruit notes and where the toast is very well integrated. In the mouth, with a good volume, has good acidity and minerality, being enveloping and showing great harmony. With a refreshing finish that stands out, and a slight creaminess from the barrel, this Alvarinho is more suitable to accompany meals. It will be quite interesting to follow its ageing in bottle.

## TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Vinhos Verdes	SOIL TYPE	Granite
VINEYARDS	Casa de Vilar (sub-region of Vale do Sousa)	GRAPE VARIETIES	Alvarinho		
HARVEST PERIOD	September	HARVEST METHOD	Hand picked	MALOLACTIC	None
FERMENTATION	French oak barrels	BOTTLED	June 2016	AGEING	10 months in barrel
RESIDUAL SUGAR (G/DM <sup>3</sup> )	3	ALCOHOL (%)	12	PH	3.2
TOTAL ACIDITY (G/DM <sup>3</sup> )	5.14				
VOLATILE ACIDITY (G/DM <sup>3</sup> )	0.54	FREE SO <sub>2</sub> AT BOTTLING (MG/DM <sup>3</sup> )	18	TOTAL SO <sub>2</sub> (MG/DM <sup>3</sup> )	57
FOOD SUGGESTIONS	It goes well with shellfish, delicate fish or soft cheese. Vegetarian suggestions: Caesar Salad, eggplants, humus.				

