



## Niepoort Wana Bi 2016

This barrel-fermented Alvarinho stems from the vineyards around Casa De Vilar, where film directors Regina Pessoa and Abi Feijó live and find inspiration. It is a wine which offers a completely individual profile, distinctly different from the expressive and aromatic style which usually characterises this grape variety in the Minho region. As the name suggests, the “Wanabi” is a wine that wants to be a different kind of Alvarinho.

### VINIFICATION

The grapes used for this wine were sourced from a 1.6 hectare vineyard in Casa de Vilar, in the sub-region of Vale do Sousa. The wine was fermented in used French oak barriques where it also matured for 10 months before being bottled in June 2017.

### TASTING NOTES

Much like its first vintage, this is a very subtle and elegant Alvarinho with beautiful aromas of citrus, floral notes and hints of tea leaves and wet stone. The wood is well-integrated and lends the wine even more complexity. It offers a pleasant amount of body on the palate, with the acidity and minerality providing contrast for the wine’s delicate residual sweetness. The finish is long and refreshing, but at the same time complex and balanced. The Wanabi is an ideal food wine, but it also promises to age well in bottle – it will be very interesting to observe how it develops.

### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Minho SOIL TYPE Granite

VINEYARDS Casa de Vilar (sub-region of Vale do Sousa) GRAPE VARIETIES Alvarinho

HARVEST PERIOD September HARVEST METHOD Manual MALOLACTIC None

FERMENTATION French oak barriques BOTTLED June 2017

AGEING 10 months in used French oak barriques 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 ALLERGENS Sulfitos

FOOD SUGGESTIONS Acompanha bem mariscos de concha, peixes delicados ou queijos suaves. Sugestões vegetarianas: Salada César, beringelas, húmus.

