



# Niepoort Wana Bi 2017

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.

## TASTING NOTES

Much like its previous vintages, this Alvarinho is also a wine of great elegance, with beautiful aromas of citrus and flowers harmonising with hints of tea leaves and wet stone. The subtle presence of wood lends the wine further aromatic complexity. On the palate the wine offers some body as well as vivacity and balance, while its acidity and minerality provide contrast for the wine’s delicate residual sweetness. With a long, creamy and complex finish, the Wanabi 2017 can be enjoyed young, although it also promises ageing potential.

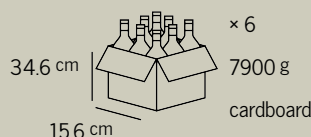
## TECHNICAL INFORMATION

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 Hand picking MALOLACTIC None  
FERMENTATION French oak barriques BOTTLED June 2018 AGEING 10 months in used French oak barriques  
DRY EXTRACT (G/DM<sup>3</sup>) 16.7 RESIDUAL SUGAR (G/DM<sup>3</sup>) 1.5 ALCOHOL (%) 11.5 PH 3.03  
TOTAL ACIDITY (G/DM<sup>3</sup>) 7.8 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.3 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 15  
TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 49 VOLUMIC MASS (G/CM<sup>3</sup>) 0.99 PRODUCTION 3282 Bottles ALLERGENS Sulphites  
FOOD SUGGESTIONS It goes well with shellfish, delicate fish or soft cheese. Vegetarian suggestions:  
Caesar Salad, eggplants, humus.

BOTTLE



BOX



PALETTE

