



Niepoort Drink Me Nat Cool 2016

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 Drink Me, 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

2016 presented us with a temperate and quite dry Winter, with higher rainfall occurring in April and May, which necessitated rigorous vineyard work. The following months brought high temperatures and allowed the fruit to ripen evenly. We began checking the grapes for ripeness at the beginning of August, and we noted that ripening was delayed and that the harvest would also begin later than in the previous year. Harvest started on 6 September and ended on 28 September, with a reduction in yield of around 30 to 35%.

The Nat Cool 2016 stems from various old vineyard blocks and was fermented in stainless steel for 5 weeks, with carbonic maceration. After undergoing malolactic fermentation and some ageing in these stainless steel tanks, the wine was bottled unfiltered.

TASTING NOTES

Light in colour, the 2016 displays delicate fruit aromas, freshness and plenty of expression. The individuality of the Baga grape variety and the Bairrada region shine through clearly, with red fruits, some spice and a mineral undertone which reflects the lime-rich soils and the distinctly Atlantic climate. Fresh, truly enticing and full of precision, this is a wine which is light on its feet and easy to enjoy. It downright invites you to pour another glass! It is an incredibly versatile food partner – all you need for a successful pairing is a table and friends. Serve chilled. Naturally cool, pure pleasure!

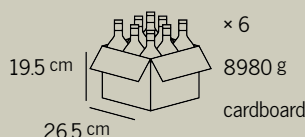
TECHNICAL INFORMATION

PRODUCER Niepoort Vinhos SA REGION Bairrada SOIL TYPE Argilo - Calcário VINEYARDS Calcareous clay
AVERAGE VINE AGE 80 to 100 years GRAPE VARIETIES Baga VINES PER HA 2500 PRUNING METHOD Guyot
ALT. FROM SEA LEVEL sea level HARVEST PERIOD september HARVEST METHOD handpicked MALOLACTIC in tank
FERMENTATION In stainless steel, with carbonic maceration BOTTLED june 2017 AGEING stainless steel
RESIDUAL SUGAR (G/DM³) 1.5 ALCOHOL (%) 12 TOTAL ACIDITY (G/DM³) 5.3 VOLATILE ACIDITY (G/DM³) 0.61
TOTAL SO₂ (MG/DM³) 54 PRODUCTION 6.000 FOOD SUGGESTIONS Light and simple dishes as well as comfort food.

BOTTLE



BOX



PALETTE

