



Niepoort Drink Me Nat Cool 2017

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

Winter 2016/2017 in Bairrada was very dry. Spring saw some precipitation at the end of April and beginning May, but a very dry Summer followed. The low levels of humidity reduced the risk of disease to practically zero and therefore also eliminated the need for vine treatments. Due to the extremely hot and dry conditions, the fruit ripened very quickly. Harvesting began 3 weeks earlier than in the previous year, beginning on 17 August and ending on 19 September. It was a good vintage, with the wines showing more intense colour and higher alcohol contents than in the previous year, but with very balanced acidity. The Nat Cool 2017 stems from various old vineyard blocks and was fermented in stainless steel for 5 weeks. After undergoing malolactic fermentation and some ageing in these stainless steel tanks, the wine was bottled unfiltered.

TASTING NOTES

Light in colour, the 2017 has a very fruity character, but with more freshness and floral notes than the first vintage of this wine. 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) S.A REGION Bairrada SOIL TYPE Calcareous clay AVERAGE VINE AGE 40 to 100 years

GRAPE VARIETIES Baga VINES PER HA 2500 PRUNING METHOD Guyot ALT. FROM SEA LEVEL 80-100

HARVEST PERIOD september HARVEST METHOD hand picked MALOLACTIC In stainless steel

FERMENTATION In stainless steel BOTTLED March 2018 AGEING 6 months in stainless steel

RESIDUAL SUGAR (G/DM³) 2.1 ALCOHOL (%) 11.5 TOTAL ACIDITY (G/DM³) 4.91 VOLATILE ACIDITY (G/DM³) 0.66

TOTAL SO₂ (MG/DM³) 52 PRODUCTION 16000 bottles/1l ALLERGENS Sulfite

FOOD SUGGESTIONS Light and simple dishes as well as comfort food.

BOTTLE



BOX



PALETTE

