



Niepoort 2020

NatCool is much more than just wine. It is a movement founded by Niepoort and interpreted by various producers in Portugal as well as in other countries throughout the world, all sharing the same philosophy and a respect for terroir. Produced using a minimum intervention winemaking approach, NatCool wines are characterised by their cool and funky personality, with a light and uncomplicated profile and low alcohol levels. They always represent their various terroirs in the unmistakable 1L NatCool bottles.

The "Drink Me Navarra" is the result of one of Daniel Niepoort's numerous trips to Spain where he came across incredible old Grenache bush vines rooted in diverse soil types.

It was at Viña Zorzal where he found the ideal terroir and the "right" friends to make this NatCool wine.

VINIFICATION

This vintage was not without its challenges, including a spring with higher temperatures than usual and, more importantly, significantly higher humidity levels persisting for long periods of time, which increased the risk of fungal diseases such as mildew. For us, our strategy worked out very well: we made an extra effort to maintain the grapes' health from the very beginning and were thus able to harvest fruit with exceptional levels of freshness and quality.

TASTING NOTES

The wine displays a brilliant pale red hue.

The nose reflects the characteristic aromas of the grape variety, with notes of cherries and red fruit, floral nuances and hints of fresh herbs.

Its straight-forward palate has a light touch, plenty of freshness as well as beautiful acidity and spice on the finish.

TECHNICAL INFORMATION

PRODUCER Niepoort(Vinhos)S.A REGION Navarra WINE COLOR Red

SOIL TYPE Combination of schist and calcareous soils VINEYARDS Fitero AVERAGE VINE AGE 40 years

GRAPE VARIETIES Garnacha PRUNING METHOD Gobelet HARVEST PERIOD September HARVEST METHOD Hand Picked

FERMENTATION Stainless steel and cement tanks BOTTLED October 2021 AGEING Stainless steel and cement tanks

ALCOHOL (%) 13.5 PH 3.45 TOTAL ACIDITY (G/DM³) 5.11 VOLATILE ACIDITY (G/DM³) 0.5

FREE SO₂ AT BOTTLING (MG/DM³) 28 TOTAL SO₂ (MG/DM³) 64 VOLUMIC MASS (G/CM³) 0.991

PRODUCTION 10000 Garrafas (1L) ALLERGENS Sulfito

FOOD SUGGESTIONS It pairs well with everything but shines on its own too! SUITABLE FOR VEGANS & VEGETARIANS yes

LAST UPDATED 2022-01-26

BOTTLE

BOX

PALLET

