



Drink Me KALi 2019

What's there in common between a bottle of red wine and an animated film? At first glance, apparently nothing. But if we have time to see instead of just looking, we begin to detect some coincidences: the design of the label... the shadows... the person who designed it... the name of the wine... the one who produced it... But the greatest evidence unfolds when we taste the wine, especially if the film in question is about a vampire called KALi. And then... a good bottle of wine can last for an eternity. Vampires too... the one in this film, in any case, lives forever.

VINIFICATION

The 2019 viticultural year was marked by dry weather. Spring began with high temperatures, which subsequently dropped and remained low during the entire summer. Some rainfall occurred at just the right point of the vines' growth phase, and flowering took place in excellent weather conditions, leading to medium to high yields with healthy berries. The mild days and cool nights of the month of August allowed the fruit to ripen slowly and harmoniously.

The peak harvesting period took place during the week of 8 - 15 September, with the harvest ending on 1 October with the red grape varieties from the high-lying vineyard sites.

After arriving at the Quinta de Nápoles, the grapes were carefully destemmed and fermented in stainless steel tanks under controlled temperatures for approximately one week. A portion of the wine was matured in French oak barriques whereas the rest of the wine remained in stainless steel for about 6 months.

TASTING NOTES

The wine has a beautiful, intense ruby colour.

The aromatic profile of the wine is elegant, boasting mineral notes in perfect harmony with balsamic, floral and fresh red fruit aromas.

The palate is light and elegant, with smooth but persistent tannins and a pleasant acidity which makes the wine easy to drink and enjoy.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos)S.A REGION Douro WINE COLOR Red SOIL TYPE Schist AVERAGE VINE AGE 10 to 40 Years

GRAPE VARIETIES Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela VINES PER HA 4000

PRUNING METHOD Guyot and Royat ALTITUDE (M) 100-150 HARVEST PERIOD September HARVEST METHOD Hand picked

MALOLACTIC In barriques and stainless steel tanks FERMENTATION In stainless steel tanks BOTTLED May 2020

AGEING 6 months in barriques and stainless steel tanks DRY EXTRACT (G/DM³) 29.2 RESIDUAL SUGAR (G/DM³) 0.9

ALCOHOL (%) 13 PH 3.7 TOTAL ACIDITY (G/DM³) 5.3 VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 32

TOTAL SO₂ (MG/DM³) 62 VOLUMIC MASS (G/CM³) 0.992 PRODUCTION 60000 Bottles ALLERGENS Sulfite and egg albumin

FOOD SUGGESTIONS White meats, pasta and vegetarian dishes. SUITABLE FOR VEGANS & VEGETARIANS 10

BOTTLE

BOX

PALETTE

