



## Niepoort Fabelhaft Rabe Tawny

The imaginary world of Wilhelm Busch has long crossed our world of wines. We try to innovate, keeping the tradition and in this process all the details are important. The unlucky and gloomy crow from the fable “Hans Hucklebein”, created by Wilhelm Busch himself, illustrates the Fabelhaft Port Wines.

The Fabelhaft Ruby, a young, vigorous and fresh Port Wine, is distinguished by the red capsule, while the Fabelhaft Tawny, subtle, elegant and expressive, finds its identity in the orange capsule.

With Fabelhaft Ruby and Tawny the doors to the magical and wonderful world of Port Wines are opened. Discover it!

### VINIFICATION

The Fabelhaft Rabe Tawny ages in traditional pipes of Port Wine during 3 to 4 years. The grapes come from low yielding vineyards in the Cima Corgo region of the Douro Valley. The wine is vinified predominantly in “lagares” with traditional foot treading, prior to age in small old oak casks at Niepoort lodges in Vila Nova de Gaia.

### TASTING NOTES

Brick red concentrated colour, with a lovely dried fruit aroma and some fresh fruit. Silky on the palate, young and with good acidity, is a fresh and seductive Port. Complex, fresh, and long finish.

### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist

VINEYARDS Vinha da Pisca/Vale do Pinhão/Ferrão AVERAGE VINE AGE Over 30 anos

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

VINES PER HA 4000-6000 PRUNING METHOD Guyot and Royat HARVEST PERIOD September/October

HARVEST METHOD Hand picked FERMENTATION Lagares (wine press tanks)/Foot treading

AGEING Small old oak casks DRY EXTRACT (G/DM<sup>3</sup>) 124.9 RESIDUAL SUGAR (G/DM<sup>3</sup>) 100 ALCOHOL (%) 19.5

BAUMÉ 3.4 PH 3.66 TOTAL ACIDITY (G/DM<sup>3</sup>) 4 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.2 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 102

VOLUMIC MASS (G/CM<sup>3</sup>) 1.02

FOOD SUGGESTIONS Perfect with traditional pastry, such as “Creme Queimado” (Crème Brûlée). It may be served slightly fresh as an aperitif, accompanying patês or “foie gras”.

BOTTLE



BOX



PALETTE

