



## Drink me - Douro 2024, Nat' Cool Series

What began as a plan to produce an 'orange' wine resulted in a 'golden' one. Although the grapes were left to macerate—skins and all—for ten days in an open fermentation vat, the final result bears no resemblance to an orange wine: there is no orange hue and no powerful, oxidative character. Instead, it is a stunning golden-hued white wine with a charming, full-bodied mouthfeel and soft, fresh aromas of wildflower honey, dried apricot, and a hint of orange zest. On the palate, the wine displays a smooth texture balanced by bright, delightful acidity that carries the fruit flavors into a long, juicy finish. A subtle saline note lingers, adding precision and freshness, making the wine—despite its depth—effortlessly drinkable. And that happens to be the key criterion for admission to the 'Nat'Cool' club: effortless drinkability. It is so easy to drink that 75cl might not be enough, which is why it is invariably bottled in 1-liter formats.

|                 |                                                                                                                                                                                                                                                                          |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Producer        | Niepoort                                                                                                                                                                                                                                                                 |
| Region          | Douro                                                                                                                                                                                                                                                                    |
| Volume          | 100.0 cl.                                                                                                                                                                                                                                                                |
| Grape Variety   | Rabigato Viosinho en andere                                                                                                                                                                                                                                              |
| Drinking window | 2025-2031                                                                                                                                                                                                                                                                |
| Alc.            | 11.5%                                                                                                                                                                                                                                                                    |
| Vinificatie     | Fermentation took place spontaneously in a traditional *lagar*, where the wine remained for approximately 11 days before being pressed into a concrete tank. There, alcoholic and malolactic fermentation were completed, and the wine was aged on fine lees for a year. |
| Rijping         | Aged for a year on fine lees. After this aging period, the wine was transferred to stainless steel tanks, where it settled naturally for two months before being bottled with light filtration.                                                                          |

14.80 €



& Co

VAT: BE0475637718

Begijnhof 28, B- 3800 Sint-Truiden