



Niepoort Coche 2010

This is the first edition of a wine which tries to go further ahead on the expression of the vineyard, of the place and the region where it came from. For several years we pursue the idea of making a white wine with malolactic fermentation, where we could extend the ageing period, both in barrel and stainless steel. But Douro is a hot region, even in the higher altitude vineyards and therefore in the majority of the years there was not enough acidity to do it. The mica schist soil contributes to the minerality and freshness of this wine, the longer ageing gives it stability and the time spent in stainless steel, before bottling, integrates all the elements and makes the wine more compact and alive.

VINIFICATION

2010 was uncommonly wet during Winter and early Spring, with heavy rains during these months. As a consequence the yields were high and we had to deal with a strong disease pressure on the vineyard. The maturation period was very hot and dry, but fortunately, light rain in the first days of September helped, especially on the older and high altitude vineyards, contributing to a balanced maturation process.

After being sorted, the grapes were pressed during the night without maceration and decanted during 24 hours at low temperature. The wine fermented and aged in French oak barrels in the presence of fine lees for 12 months, where the malolactic fermentation occurred. After that period the wine aged for 5 months in a stainless steel vat before bottling.

TASTING NOTES

Great wine with an enormous character, Coche shows intense citric and mineral aromas with floral notes and great complexity. On the palate is elegant, with several layers to discover, rich and with a firm acidity. Shows stone fruit flavors, mineral notes and great intensity. Very persistent with a great length.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro WINE COLOR White SOIL TYPE Mica Schist

VINEYARDS Several vineyards AVERAGE VINE AGE Over 80 years

GRAPE VARIETIES Rabigato, Códega do Larinho, Arinto and others VINES PER HA 6500 PRUNING METHOD Guyot

ALTITUDE (M) 600-750 HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC Barrel

FERMENTATION French oak barrels BOTTLED February 2012

AGEING 12 month in French oak barrels (228 L) and 5 month in stainless steel vats DRY EXTRACT (G/DM³) 17.5

ALCOHOL (%) 13.51 PH 3.31 TOTAL ACIDITY (G/DM³) 5.08 VOLATILE ACIDITY (G/DM³) 0.96

FREE SO₂ AT BOTTLING (MG/DM³) 33 PRODUCTION 1.900 bottles

FOOD SUGGESTIONS Oven backed fish, dishes with white meat. Vegetarian suggestions: pasta or noodle dishes with cheese.

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