



Niepoort Coche 2011

After the release of Coche 2010, in January 2012, the challenge was to create a white wine along the same lines, but from a completely different year. 2011 was characterised by low yields and a higher maturation of the grapes, than the previous year. Thus, in a hot year, in a hot region, the major concern was balancing the acidity and great volume in order to obtain a fresh and "light" wine with a great ageing potential.

VINIFICATION

Flowering was very early in 2011 and the entire cycle was anticipated, with the harvest starting earlier than ever before. However, the maturation of the vines planted at higher altitudes was slower and when the harvest ended all wines had a good amount of malic acid.

The traditional vines, aged over 80 years, are mostly planted in schist soil. About 30% are planted in granite soils and in years such as 2011 these vines convey enormous freshness to the wines.

Alcoholic fermentation occurred in French oak barrels of 228 litres. The wine aged 12 months in the same barrels without bâtonnage, where malolactic fermentation occurred, and then five months in stainless steel vats before bottling in February 2013.

TASTING NOTES

Coche 2011, like the 2010, is also a great wine with a great character and intense mineral hints. Coche displays citrus and mineral aromas, with a variety of floral hints and great complexity. On the palate is elegant, with several layers to discover, with very firm acidity and concentration. It features hints of stone fruits and minerals, and it has great persistence and length in the finish.

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 2013

AGEING 12 month in French oak barrels (228 L) and 5 month in stainless steel vats DRY EXTRACT (G/DM³) 18

RESIDUAL SUGAR (G/DM³) 2.2 ALCOHOL (%) 13 PH 3.32 TOTAL ACIDITY (G/DM³) 4.7 VOLATILE ACIDITY (G/DM³) 0.5

FREE SO₂ AT BOTTLING (MG/DM³) 23 TOTAL SO₂ (MG/DM³) 114 VOLUMIC MASS (G/CM³) 1 PRODUCTION 2.100 bottles

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

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