



## Niepoort Coche 2012

In its third edition and after a very generous year like 2011, the challenge was to create a white with a unique personality following the previous editions. Old vines and high altitude are the key factors for Coche success. The search for vineyards with high acidity, in a hot region, is the major concern to balance its acidity and great volume in order to obtain a fresh and fine wine with a great ageing potential.

### VINIFICATION

2012 was marked by the lack of rain in the Douro region. As a result, the growing cycle began, on average, 15 days later than in previous years. On the other hand, winter 2012 also recorded very low temperatures, which resulted in good and well balanced growth of the vegetation. The maturation period was not as hot as usual, creating a good balance in the total acidity of the grape musts.

Coche has its origin in vineyards with more than 70 years old, located in the right bank of Douro river at 600m high. After selection in the vine and winery the grapes were softly pressed and decanted for a 24 hour period. The alcoholic fermentation occurred in French oak used barrels (228l). Coche aged for 12 months in the same barrels, without bâtonnage or racking, where the malolactic fermentation took place.

### TASTING NOTES

Coche shows a very intense and deep mineral character. The perfectly integrated wood ensures great complexity, with a slightly salty profile and sílex notes. Elegant in the mouth, has several layers to discover, with concentration and a very firm acidity. Shows dried fruits notes, stone fruits hints and a very fine, delicate and persistent finish. To be appreciated in a Burgundy glass.

### 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 (228l) and 5 month in stainless steel vat

ALCOHOL (%) 13.5 PRODUCTION 3,500 bottles

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

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