



Niepoort Coche 2013

Clearly assumed as our most luxurious and exclusive white, Coche is a wine that tries to go further ahead on the expression of the vineyard, of the place, and the region where it comes from.

Old vines and high altitude are the key factors for Coche success. Thus, in a hot region, the major concern was to balance its acidity and great volume in order to obtain a fresh and “light” wine with a great ageing potential.

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

The 2013 harvest began on 19 August, earlier than usual, in order to maintain the high levels of acidity and avoid high degrees of alcohol. It was a more productive year, around 25% better than 2012. The decision to start harvesting earlier turned out to be the right one, since the main vineyards had already been harvested before it started raining heavily on the 27th September.

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, the grapes were transported in a refrigerated lorry in 25kg boxes. A second sorting took place at the winery’s entrance. During the night, the grapes were softly pressed and decanted for a 24 hour period. The alcoholic fermentation occurred in French oak 228L barrels (mainly used). During its ageing in barrels (a small part in new barrels) for 12 months, Coche made the malolactic fermentation, without bâtonnage or racking.

TASTING NOTES

Coche shows a very intense and deep mineral side. Aroma of great complexity, luxurious and very elegant in the toasty notes. It has a citrus profile with beautiful floral notes. On the palate, with firm acidity and fresh, is very elegant in fresh fruit notes and has a slightly salty profile. Great volume, with a good concentration, where the barrel is in full harmony with the wine, with dried fruit memories. Very delicate, fine and persistent finish. A very serious white, to be enjoyed in Burgundy type of glass.

TECHNICAL INFORMATION

PRODUCER	Niepoort (Vinhos) S.A.	REGION	Douro	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	ALT. FROM SEA LEVEL	600-750	HARVEST PERIOD	September	HARVEST METHOD	Hand picked	
		MALOLACTIC	Barrel	FERMENTATION	French oak barrels	BOTTLED	December 2014	
AGEING	14 months in French oak 228L barrels, part of it new.		DRY EXTRACT (G/DM ³)	17.2	RESIDUAL SUGAR (G/DM ³)	0.6		
	ALCOHOL (%)	12.5	PH	3.38	TOTAL ACIDITY (G/DM ³)	4.5	VOLATILE ACIDITY (G/DM ³)	0.5
	FREE SO ₂ AT BOTTLING (MG/DM ³)	31	TOTAL SO ₂ (MG/DM ³)	94	VOLUMIC MASS (G/CM ³)	0.9884	PRODUCTION	2.913 bottles
FOOD SUGGESTIONS	Baked fish, white meat. Cream based dishes. Gratins. Risotto. Vegetarian suggestions: vegetable Lasagna, Portobello mushrooms.							

