



## Niepoort Coche 2014

Clearly assumed as our most 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 this wine's success, but the major challenge every year is to balance the acidity and the volume in order to obtain a fresh wine with a great ageing potential. Coche 2014 has its origin in vineyards located at 600m high, in mica schist soil, with more than 80 years old and mostly located in the right bank of Douro river.

### VINIFICATION

The viticultural year 2014 was characterised as a year of lower quantity but higher quality. Due to the large amount of water in the soil, accumulated during winter and spring, everything indicated an early year. Indeed, the maturation phase occurred early, allowing us to start the harvest in August. At Quinta de Nápoles, most of the parcels were harvested within a fine weather period between 23 August and 21 September.

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 the 12 months of ageing in barrels, Coche made the malolactic fermentation, without any bâtonnage or racking.

### TASTING NOTES

Coche shows a very intense and deep mineral side. Very complex aroma, with excellent notes of toast, perfectly integrated in the citrus and slightly floral profile. On the palate is elegant, with good acidity, and the highlight of white and citrus fruit notes. Great volume, but without being fat, with a good concentration and the barrel in complete harmony with the wine. Very delicate, fine, and slightly salty finish. A 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 2015

AGEING 12 months in 228 L French oak barrels (some of them new) DRY EXTRACT (G/DM<sup>3</sup>) 16.7

RESIDUAL SUGAR (G/DM<sup>3</sup>) 1.3 ALCOHOL (%) 12.5 PH 3.2 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.1 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.4

FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 33 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 104 VOLUMIC MASS (G/CM<sup>3</sup>) 0.9887

FOOD SUGGESTIONS Baked fish, white meat. Cream based dishes. Gratins. Risotto.

Vegetarian suggestions: vegetable Lasagna, Portobello mushrooms.

