



Niepoort Coche 2015

Coche is without question our most exclusive white wine, but it is also a wine which aims to reach beyond the expression of its vineyards, region and provenance. The old vines and high altitude are the fundamental factors responsible for the success of this wine. Year after year the great challenge lies in achieving a balance between its body and acidity in order to create a fresh wine with a tremendous ageing potential. The 2015 Coche stems from vineyards with over 80-year-old vines growing in mica schist soils at an altitude of around 600m above sea level, primarily situated on the right side of the Douro River.

VINIFICATION

The 2015 vintage presented us with very favourable weather conditions: plenty of sunshine and warmth but without too much moisture, ideal for even growth. One of this year's peculiarities was the vines' ability to remain hydrated during the ripening stage. At the end of August and beginning September the basal leaves were still moist and green, the berries well-hydrated and the grape skins thick and firm.

After a first selection process in the vineyards, the grapes were placed into 25 kg crates, loaded onto a refrigerated truck and transported to the cellar where they were sorted again. The grapes were then gently pressed during the night, and the juice was left to settle for about 24 hours. Alcoholic fermentation took place mostly in used 228l French oak barrels.

During the course of its 12-month ageing period in barrels, the wine underwent malolactic fermentation without any bâtonnage or racking.

TASTING NOTES

Coche shows an intense and profound minerality. Its aromatic profile is deeply complex, with beautiful toasty notes from the barrels as well as subtle hints of herbs which complement the soft floral and citrusy aromas of the wine perfectly. 2015 is a vintage with more structure and acidity than 2014. Along with its fine and delicate character, the palate has a lot of presence, offering flavours of white fruit and spices. It offers plenty of body without seeming heavy, and shows superb concentration, with judicious use of oak. The finish is wonderfully complex, elegant and slightly salty. A wine that will be best enjoyed out of 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, Códèga 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 January 2017

AGEING 12 month in French oak barrels (228 L) and 5 month in stainless steel vats ALCOHOL (%) 12.5

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

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