



Niepoort Coche 2016

The 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 greatest challenge lies in achieving a balance between its body and acidity in order to create a fresh wine with tremendous ageing potential. The 2016 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 2016 vintage proved to be very atypical, with a warm and rainy winter, a cool and very wet spring and an extremely hot and dry summer. The weather conditions led to very early budburst (around 2 weeks early), followed nevertheless by a delay in the vegetative cycle during spring, especially with regard to véraison, which occurred approximately 2 weeks later than usual.

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 in mostly used 228L French oak barrels.

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

TASTING NOTES

The Coche shows an intense and profound minerality. Its aromatic profile is deeply complex, with beautiful toasty notes from the oak barrels as well as subtle hints of herbs which complement the soft floral and citrusy aromas of the wine perfectly. 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-style wineglass.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR White SOIL TYPE Mica-schist VINEYARDS Various sites

AVERAGE VINE AGE More than 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 In French oak barriques FERMENTATION In French oak barriques BOTTLED January 2018

AGEING 12 months in French oak barriques (228L), some new oak DRY EXTRACT (G/DM³) 18.5 RESIDUAL SUGAR (G/DM³) 1.2

ALCOHOL (%) 12.5 PH 3.24 TOTAL ACIDITY (G/DM³) 5.3 VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 17

TOTAL SO₂ (MG/DM³) 84 VOLUMIC MASS (G/CM³) 0.99 PRODUCTION 4750 Bottles ALLERGENS Sulfite

FOOD SUGGESTIONS Grilled fish or white meats, cream-based dishes, cheese-topped bakes, risotto. Vegetarian dishes: vegetable lasagne, stuffed Portobello mushrooms.

LAST UPDATED 2023-03-20

BOTTLE

BOX

PALLET

