



## Niepoort Coche 2019

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 2019 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 2019 growing year was relatively dry. Spring started off with high temperatures which then dropped, remaining low during the whole summer. Some rainfall occurred at the exact time of budbreak, and flowering took place under excellent weather conditions, leading to medium to high yields and healthy berries. The mild days and cool nights of the month of August allowed for slow and balanced ripening. Harvesting began on 8 August and concluded on 1 October.

We consider the 2019 vintage to be an exceptional one, with perfect balance between the natural acidity and sugar content of the musts, creating white wines of great purity.

After careful sorting in the vineyards, the grapes were transported to the cellar in 25kg boxes in a temperature-controlled truck. During the night, the grapes were pressed gently and the must was left to settle for approximately 48 hours. Alcoholic fermentation took place in French oak barrels of 228L and 550L, of which 50% were new oak.

Over the 12 months that the wine spent maturing in barrels, the Coche also went through partial malolactic fermentation.

### TASTING NOTES

With a character reminiscent of great Burgundies and a production of a mere 4 700 bottles, the Coche is Niepoort's most sought-after white wine. When it comes to its aromatic profile, our aim is to complement the fruitiness with the complexity provided by an ageing period in wood (in lightly toasted, first-fill French barrels from the François Frères coooperation).

On the nose, this barrel maturation makes itself felt through notes of hazelnuts and brioche which also mingle beautifully with the wine's primary fruity aromas of yellow plums, peaches, citrus fruit and some vegetal hints.

The palate boasts a structure not unlike that of a great Burgundy, with an elegance, moderate alcohol and deep aromatic complexity.

A long and lingering finish is supported by a beautiful acidity which promises great cellaring potential.

### 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, Códaga do Larinho, Arinto and others VINES PER HA 6500

PRUNING METHOD Guyot ALTITUDE (M) 600-750 HARVEST PERIOD August and september HARVEST METHOD Hand picked

MALOLACTIC In French oak barriques FERMENTATION In French oak barriques BOTTLED January 2021

AGEING 12 months in French oak barriques DRY EXTRACT (G/DM<sup>3</sup>) 20.1 RESIDUAL SUGAR (G/DM<sup>3</sup>) 1 ALCOHOL (%) 12.4 PH 3.05

TOTAL ACIDITY (G/DM<sup>3</sup>) 6.5 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.4 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 20 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 115

VOLUMIC MASS (G/CM<sup>3</sup>) 0.989 PRODUCTION 4700 Bottles ALLERGENS Sulfite

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

SUITABLE FOR VEGANS & VEGETARIANS yes LAST UPDATED 2023-03-20

BOTTLE

BOX

PALLET

