



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 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 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 cooperage).

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, Códega 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 ³)	20.1	RESIDUAL SUGAR (G/DM ³)	1	ALCOHOL (%)	12.4	PH	3.05
TOTAL ACIDITY (G/DM ³)	6.5	VOLATILE ACIDITY (G/DM ³)	0.4	FREE SO ₂ AT BOTTLING (MG/DM ³)	20	TOTAL SO ₂ (MG/DM ³)	115		
VOLUMIC MASS (G/CM ³)	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

