



Niepoort Coche 2020

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.

VINIFICATION

The 2020 growing year was very heterogeneous. A rainy winter was followed by a quite moderate spring, providing favourable conditions for the vines' growth. On the other hand, the month of June was relatively cool and slowed down the growth cycle. July brought very high temperatures (the hottest since 1931), with three heat waves which reduced the yields somewhat. Harvesting began in the first weeks of August in the hottest areas and concluded in the higher-lying slopes at the end of September. 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

The Coche is Niepoort's most coveted wine – the one whose profile most resembles that of a great Burgundy. With this wine, we aim to strike a balance between fruitiness and a complexity stemming from an ageing period in first-fill, lightly roasted French oak barrels from the François Frères cooperage. On the nose, this barrel-ageing period comes through as toasted notes of hazelnuts and brioche which blend in beautifully with the fruity orchard aromas of yellow plums, peaches, apricots, citrus as well as aromatic herbs. The palate presents a similar structure as a great Burgundy, offering elegance, moderate alcohol and impressive aromatic complexity. The finish is expressive and long, supported by a sublime acidity promising a long cellaring potential.

TECHNICAL INFORMATION

PRODUCER Niepoort(Vinhos) S.A REGION Douro WINE COLOR White SOIL TYPE Mica-Schist VINEYARDS Various vines
 AVERAGE VINE AGE More than 80 years GRAPE VARIETIES Rabigato, Códèga do Larinho, Arinto and others VINES PER HA 6500
 PRUNING METHOD Guyot ALTITUDE (M) 600-750 HARVEST PERIOD August HARVEST METHOD Hand picked
 MALOLACTIC In French oak barrels FERMENTATION In French oak barrels BOTTLED January 2022
 AGEING 12 months in french oak barrels DRY EXTRACT (G/DM³) 20.3 RESIDUAL SUGAR (G/DM³) 0.8 ALCOHOL (%) 12.6 PH 3.12
 TOTAL ACIDITY (G/DM³) 6.2 VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 35 TOTAL SO₂ (MG/DM³) 150
 VOLUMIC MASS (G/CM³) 0.989 PRODUCTION 3600 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

