



## Niepoort Coche 2018

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 2018 vintage was a cool year up until August, with the coolest July recorded in the 21st century. Compared to 2017, the maturation process showed a delay of 3 weeks. The first days of August brought a sudden increase in temperatures: 4 August was the hottest day of the 21st century to date, causing the ripening process to progress slowly during the month of September. Due to water stress, the vines gave us musts with low alcohols and good phenolic ripeness as well as sufficient complexity and minerality. The white varieties were picked between 5 September and 2 October. 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 2018 Coche reflects the 2018 viticultural year very well: freshness, lightness, elegance and length. It offers a well-balanced aromatic profile, with perfectly integrated oaky notes and a granitic minerality mingling with citrusy and herbaceous notes. The palate offers depth, freshness and a robust structure which never tips over into heaviness. A beautifully linear wine with a complex and slightly saline finish. Decanting recommended.

### 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 February 2020

AGEING 12 months in French oak barriques (228L) DRY EXTRACT (G/DM<sup>3</sup>) 17.2

RESIDUAL SUGAR (G/DM<sup>3</sup>) 0.8 ALCOHOL (%) 11.4 PH 3.24 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.2

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.4 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 30 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 123

VOLUMIC MASS (G/CM<sup>3</sup>) 0.989 PRODUCTION 3400 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

BOTTLE



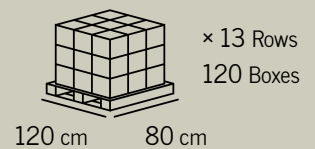
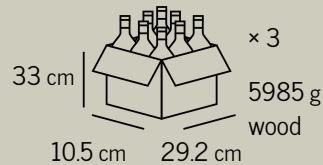
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PALETTE



COMPETE 2020 PORTUGAL 2020

