

Niepoort Douro Branco Coche

ABOUT THE ESTATE

- Niepoort is one of the great Port houses and is now in its sixth generation of tradition and innovation.
- Fifth-generation owner Dirk Niepoort has paved the way for the production of dry wine in Port, and has been instrumental in elevating its status.
- Always interested in pushing the boundaries of what the Port wine industry looks like, Dirk, now joined by his son, Daniel, has acquired access to fruit throughout Portugal.
- Sustainable and organic work in the vineyard and cellar is always prioritized.
- Working with properties from the north to the south, Niepoort can be counted on to provide fortified and table wines that celebrate all that Portugal has to offer.

APPELLATION

Douro DOC

SUB-REGION

Cima Corgo

GRAPE VARIETY

Rabigato, Códega do Larinho, Arinto

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Mica Schist

VINEYARDS & VITICULTURE

The Coche comes 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.

HARVEST & VINIFICATION

Grapes are manually harvested, carefully sorted in the vineyards, then transported to the cellar in 25 kg boxes in a temperature-controlled truck. Overnight, the grapes are pressed gently and the must left to settle for approximately 48 hours. Fermentation takes place in French oak barrels (François Frères) of 228 L and 550 L (50% new), then aged 12 months during which the wine also goes through partial malolactic fermentation.

ALCOHOL BY VOLUME

13.5

PACK SIZE

3x750mL

