

Niepoort – Quinta de Nápoles

Douro Branco Coche

ABOUT THE ESTATE

- Visionary winemaker and fifth generation of the historic Port house Niepoort, Dirk Niepoort is redefining what the Douro Valley can offer.
- Acquired by the Niepoort family in 1987, Quinta de Nápoles is a 30-hectare estate in the heart of the Cima Corgo.
- From these north-facing, steep-sloped vineyards, Niepoort crafts a range of dry wines that have evolved significantly over the years.
- These wines represent the new Portuguese style, and are lighter, fresher, lower-alcohol wines (often just 11–13%) that reflect a more modern, terroir-driven aesthetic.
- The world's perception of Portuguese wine is undergoing a major transformation—and Quinta de Nápoles stands at the forefront of this change.

APPELLATION

Douro DOC

SUB-REGION

Cima Corgo

GRAPE VARIETY

Rabigato, Códaga 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

