Niepoort – Quinta de Nápoles

Douro Branco Coche



ABOUT THE ESTATE

APPELLATION
Douro DOC

SUB-REGION
Cima Corgo

GRAPE VARIETY
Rabigato, Codega 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