



TAPADA DE COELHOIROS



TAPADA DE COELHOIROS × ALTO VINEYARD × 2021

ALCOHOL: 13,5%

GRAPE VARIETIES: 100% ARINTO

AGING: 10 YEARS

TOTAL SO₂: 89 mg/L × TOTAL ACIDITY: 5,9 gr/L × pH: 3,28 × TOTAL SUGAR: 1,0 gr/L

PRODUCTION: 679 Bottles of 750 mL

DESCRIPTION OF THE VINEYARD

The Alto vineyard is in the center of Tapada de Coelheiros, on a gentle slope, surrounded by an orchard of walnut trees, a meadow, and a forest of stone pines — a landscape that inspires the wine's label. The vineyard's deep, clay-rich granitic soils explain why this area contains the largest concentration of white grape varieties on the estate, particularly Arinto, the variety used to produce this wine.

The organic matter content is medium (around 1.5%). In recent years, consistent efforts have been made to improve soil cover by sowing legumes between the rows, promoting natural nitrogen fixation and balancing the nitrogen cycle in the soil. The vineyard is trained in bilateral Guyot, a system that enhances the variety's fertility and optimizes the skin-to-juice ratio, resulting in wines with strong aromatic definition and pronounced verticality on the palate. The plot has been managed under organic farming practices since 2019.

CLIMATIC YEAR

The 2021 growing season recorded a total of 721 mm of rainfall, ensuring good water availability throughout the vegetative cycle. Spring and summer were mild and dry, contributing to low disease pressure and allowing for an extended cycle that favored balanced grape ripening. The white wines display great aromatic expression, with notes of fresh fruit and strong varietal definition. On the palate, they stand out for their freshness, balance, and an elegant and precise texture.

WINEMAKING

The grapes were carefully hand-harvested and whole-bunch pressed in order to minimize solids extraction. This was followed by static settling for 24 hours. After this period, the must was transferred to used 500-liter French oak barrels, where fermentation and maturation took place over 12 months. The wine then aged in bottle for an additional three years, a period that enhanced the distinctive character of the Arinto variety, particularly well suited to long-aging white wines.

TASTING NOTE

Color of straw yellow with golden reflections. The nose is precise and expressive, with ripe citrus, lime and grapefruit, accompanied by notes of peach and a subtle hint of gunflint. On the palate it reveals great tension and freshness, marked by the vibrant acidity typical of Arinto. The texture is fine and silky, with well-defined fruit and a long, elegant, and mineral finish.

Produced with consciousness.

Produced with respect.

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