

# COELHOIROS



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COELHOIROS x ROSE x 2023

ALCOHOL: 13,5%

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GRAPES: 70% SYRAH x 30 % TOURIGA NACIONAL

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AGING: 3 a 6 YEARS

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SO2 TOTAL: 92 mg/L x TOTAL ACIDITY: 5,70 gr/L x pH: 3,18 x TOTAL SUGARS: 0,5 gr/L

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PRODUCTION: 9000 GARRAFAS AND 300 MAGNUM

## VINEYARD DESCRIPTION

Located at an altitude of 300 meters, the Syrah originates from the vineyard of Sobreira de Baixo, situated at the base of the slope and benefiting from a northwest exposure near the Arraiolos stream. The Touriga Nacional comes from the Cabido vineyard, with clay-loam soils.

## CLIMATIC YEAR

The year 2023 was characterized by initially mild winter, followed by a particularly cold and dry February. In spring and summer, temperatures were consistently above average, with little precipitation, except for a slight increase in humidity in June. The harvest, carried out in September, benefited from optimal conditions, with mild temperatures and low precipitation. These climatic conditions provided excellent ripening for the Syrah and Touriga Nacional grape varieties.

## WINEMAKING

The grapes were handpicked into 25kg crates and immediately transported to the winery where they were stored in a cold chamber for 24 hours. This was followed by grape selection, pneumatic pressing, and decanting. Alcoholic fermentation began in stainless steel tanks with selected yeast. Part of the batch was transferred to complete fermentation in 225L barrels. The fine lees were kept in contact with the wine.

## TASTING NOTES

On the nose, fresh strawberries stand out, surrounded by floral hints of peach. On the palate, it reveals itself as fresh, elegant, and persistent, with balanced acidity that brings vivacity to the palate. Its structure is marked by the predominance of Syrah, providing a smooth texture and a prolonged finish. This rosé pairs perfectly with light dishes, fresh salads, or simply as an aperitif in relaxed moments.

Produced with conscience.  
Produced with respect.



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