

TAPADA DE COELHOIROS



TAPADA DE COELHOIROS GARRAFEIRA × RED × 2018

ALCOHOL: 14,5%

GRAPES: ARAGONEZ AND CABERNET SAUVIGNON

AGING POTENTIAL: 10 TO 15 ANOS

TOTAL SO₂: 35 mg/L × TOTAL ACIDITY: 5,1 gr/L × pH: 3,62 × TOTAL SUGARS: 1 gr/L

PRODUCTION: 2.814 BOTTLES × 190 MAGNUM

VINEYARD DESCRIPTION

The Leonilde Vineyard was planted in 1981 and comprises plots T02 and T03, planted with Cabernet Sauvignon and Aragonez, respectively. Historically, it has been the backbone of Tapada de Coelhoiros Garrafeira. The soil is predominantly clay-loam, with higher clay content in the upper parts of the slope and sandier textures in the lower areas, facing southwest. This characteristic induces some water stress, particularly in the higher sections, which is crucial for promoting phenolic concentration and thus contributes to the production of wines with greater complexity and varietal expression. Between 2016 and 2017, a replanting program was initiated to fill gaps using rootstocks that were subsequently grafted with the vineyard's original genetic material. At the same time, a regenerative agriculture approach was adopted, focusing on restoring soil microbiology and organically rebuilding its fertility. This process included sowing grasses and legumes, minimizing soil disturbance, and implementing controlled grazing, creating a seed bank to regenerate the soil, enhance productivity, and improve resilience to climate change.

CLIMATIC YEAR

The 2017/2018 vintage was marked by some instability. The winter was dry, contrasting with a cold and wet spring. Although total precipitation reached 804.8 mm, its irregular distribution significantly increased fungal disease pressure. Between 2nd and 6th August, an extreme heatwave occurred, with maximum temperatures reaching 44.2°C, causing sunburn and some yield loss. Harvest took place under milder and more stable conditions, with almost no rainfall, allowing grapes to be picked in good sanitary condition and with balanced ripeness.

VINIFICATION

The grapes were hand-harvested and transported to the winery, where they were destemmed. Alcoholic fermentation took place in stainless steel tanks at 26-27°C. After fermentation, the wine underwent a post-fermentative maceration for 5 days. Malolactic fermentation occurred naturally in stainless steel tanks, after which the wine was racked into barrels and foudres, where it remained for 18 months, followed by 5 years of bottle aging.

TASTING NOTE

Deep ruby in color. The nose reveals great complexity, combining notes of black pepper and ripe forest fruits. On the palate, it is structured and intense, with firm tannins softened by aging. Freshness balances concentration, lending elegance and length. The finish is persistent and precise.

Produced with consciousness.

Produced with respect.