

TAPADA DE COELHOIROS



TAPADA DE COELHOIROS RED × 2020

ALCOHOL: 14.5%

GRAPE VARIETIES: 70% CABERNET SAUVIGNON 30% ALICANTE BOUSCHET

AGING POTENTIAL: 10 TO 15 YEARS

TOTAL SO₂: 31 MG/L × TOTAL ACIDITY: 5.9 G/L × pH: 3.55 × TOTAL SUGARS: 1.1 G/L

VINEYARD DESCRIPTION

The vineyards are situated at an average altitude of 300 meters and are dry-farmed. The vines are trained in a bilateral cordon and have a northwest to southwest orientation. The Cabernet Sauvignon comes from the Leonilde Vineyard, which was planted in 1981. The Alicante Bouschet originates from the slope of the Sobreira de Cima Vineyard, planted in 2002.

CLIMATIC YEAR

After a particularly rainy winter that helped replenish the soil's water reserves, spring emerged mildly. However, May proved to be warm and rainy, accelerating the vine's cycle and causing some disturbances during the flowering phase, in addition to increasing fungal disease pressure, which significantly impacted the grape quantity. Summer remained mild, with good thermal amplitudes, favoring excellent phenolic development, contributing to the concentration and preservation of the grapes' natural acidity.

VINIFICATION

The grapes were hand-harvested and immediately destemmed. Alcoholic fermentation was carried out in stainless steel tanks with controlled temperatures between 24 and 26°C. After the completion of fermentation, the wine underwent post-fermentative maceration for a period of 5 days. Malolactic fermentation occurred naturally in the tank. Subsequently, the wine was transferred to 500L barrels and 25hl foudres, where it aged for 18 months.

TASTING NOTE

It presents an intense ruby color with garnet reflections. On the nose, it is complex and elegant, with notes of ripe black fruits like blackberry and cassis, accompanied by nuances of spices, cedar, and a touch of vanilla from the aging in wood. On the palate, it reveals itself as full-bodied and structured, with well-integrated tannins and a balanced acidity that gives freshness to the wine. The black fruit remains prominent, complemented by hints of dark chocolate and spices. The prolonged aging in wood and bottle provides a silky texture and a long, persistent finish, where notes of coffee and toasted wood stand out.

Produced with consciousness.

Produced with respect.

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