

# TAPADA DE COELHOEIRO



TAPADA DE COELHOEIRO RED × 2021

ALCOHOL : 14.5%

GRAPE VARIETIES: 70% CABERNET SAUVIGNON 30% ALICANTE BOUSCHET

AGING POTENTIAL: 10 TO 15 YEARS

TOTAL SO<sub>2</sub>: 52 mg/L × TOTAL ACIDITY: 5,8 gr/L × pH: 3,50 × TOTAL SUGARS: 0,7 gr/L

## VINEYARD DESCRIPTION

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

## CLIMATIC YEAR

The 2021 vintage recorded a total of 721 mm of rainfall, ensuring good water availability throughout the growing cycle. Spring and summer were mild and dry, which contributed to low disease pressure and allowed for an extended cycle that favored phenolic ripening. The red wines reveal intense aromas, with notes of ripe fruit and subtle hints of spices. On the palate, they stand out for their elegance, velvety texture, and fine, well-integrated tannins.

## VINIFICATION

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

## TASTING NOTE

Deep ruby color with garnet highlights. On the nose, it reveals complexity and elegance, with notes of blackberry and cassis, spices, cedar, and a subtle touch of vanilla from the barrel aging. On the palate, it is full-bodied, with fine tannins and balanced acidity that enhance its freshness. The dark fruit remains prominent, enriched by hints of dark chocolate and spices. Extended aging in oak and bottle lends a silky texture and a long finish, with notes of coffee and toasted wood.

Produced with consciousness.  
Produced with respect.