

TAPADA DE COELHOIROS



TAPADA DE COELHOIROS × VINHADOTACO × 2014

ALCOHOL: 14,5%

GRAPE VARIETIE : 100% PETIT VERDOT

AGING: 10 A 15 YEARS

SO2 TOTAL: 36 mg/L × TOTAL ACIDITY : 6,0 gr/L × pH: 3,56 × TOTAL SUGARS: 1,7 gr/L

PRODUCTION: 3.600 BOTTLES de 750 ml

VINEYARD DESCRIPTION

The Taco Vineyard, planted in 2001, is one of the finest examples of dryland viticulture in Tapada de Coelhoiros. Located at an altitude of approximately 280 meters, at the foot of the Taco hill, it benefits from a predominant southern exposure. This vineyard is surrounded by a dense forest of cork oaks and holm oaks and is bordered by two watercourses, including the proximity to the Arraiolos stream. This strategic location has provided alluvial deposits, giving the surface soil a texture ranging from sandy-clay to sandy-loamy. Below the surface, there is a layer of gravelly texture, facilitating drainage and promoting root development. The soils are of granitic origin, and the grape variety is Petit Verdot, originating from mass selection. The plot area is 1 hectare. The organic matter content is very low (<1%), and the training system is bilateral cordon. It has been under organic farming since 2017.

CLIMATIC YEAR

The 2013-2014 growing season had a humid winter followed by a mild summer with significant temperature fluctuations, allowing the vines to achieve good ripening performance, resulting in more balanced and intense wines.

WINEMAKING

The grapes were manually harvested in 25kg boxes and transported to the winery where they were destemmed. Alcoholic fermentation took place in stainless steel tanks at a temperature of 26-27°C. Malolactic fermentation occurred naturally in stainless steel tanks, and then the wine was transferred to barrels where it aged for 18 months.

TASTING NOTES

Deep color. On the nose, it shows complexity, with prominent cassis and mossy notes. On the palate, it reveals robustness, offering a velvety texture. The tannins are firm, integrating well with the acidity. The palate is generous in the intensity of black fruit, bitter chocolate, and an earthy touch that persist in a long and memorable finish.

Produced with consciousness.

Produced with respect.