

TAPADA DE COELHOIROS



GARRAFEIRA×RED×2015

ALCOHOL:14,5%

GRAPE VARIETIES: ARAGONEZE CABERNET SAUVIGNON

AGING POTENTIAL: 10 a 15 YEARS

TOTAL ACIDITY: 5.7 G/L PH: 3.55 TOTAL SUGARS: 1.2 G/L

VINEYARD DESCRIPTION

Altitude 300m; Bilateral cordon training; Northwest-Southwest orientation; Non-irrigated.

SOIL

Granitic origin with a high clay content, sandy texture with low fertility.

CLIMATIC YEAR

2014-2015 viticultural year was marked by a dry winter and a spring and summer with above-average temperatures that accelerated the harvest. The total precipitation was 397mm, and the rainiest month was November. Despite high temperatures during July, August, and September, mild temperatures allowed for good grape ripening.

VINIFICATION

The grapes were hand-harvested and transported to the winery where they were destemmed. Alcoholic fermentation occurred in a stainless-steel vat at a temperature of 26-27°C. After completion, the wine was kept in post-fermentation maceration for 5 days. Malolactic fermentation occurred naturally in a stainless-steel tank, and then it was transferred to barrels where it aged for 18 months. Blending followed.

AGING

18 months in barrels. 5 years in the bottle.

Produced with consciousness.

Produced with respect.

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