

TAPADA DE COELHOIROS



TAPADA DE COELHOIROS × VINHADA SOBREIRA × 2020

ALCOHOL: 14%

GRAPE VARIETIES: 100% SYRAH

AGING POTENTIAL: 10 TO 15 YEARS

SO2 TOTAL: 85 mg/L × TOTAL ACIDITY: 6,4 gr/L × pH: 3,10 × TOTAL SUGARS: 1,0 gr/L

PRODUCTION: 2.244 BOTTLES OF 750 mL

VINEYARD DESCRIPTION

The Sobreira Vineyard, situated on a slope between altitudes of 280 and 290 meters, was planted in 2001 with the Syrah grape variety from massal selection. This rain-fed vineyard benefits from a northwest exposure and the proximity to a small cork oak grove that enhances biodiversity. The soil, predominantly clay-sandy, contains some coarse elements of quartz and granite, with a low organic matter content. The vine is trained using bilateral cordon. In 2017, we transitioned to organic farming, progressing to biodynamic practices in 2020, reflecting a commitment to sustainability and soil regeneration promotion.

CLIMATIC YEAR

After a particularly rainy winter that contributed to replenishing soil water reserves, spring emerged mildly. However, May turned out to be hot and rainy, accelerating the vine cycle and causing disruptions in the flowering phase, along with increasing pressure from fungal diseases, significantly impacting grape quantity. The summer remained mild, with good temperature variations, favoring excellent phenolic development and contributing to the concentration and preservation of the grapes' natural acidity.

WINEMAKING

The grapes were hand-harvested in 25kg crates and transported to the winery, where they underwent destemming and partial crushing before being transferred to stainless steel tanks. A pre-fermentation maceration was conducted at a temperature of 10°C for about three days, after which we allowed a gradual temperature increase and the onset of alcoholic fermentation by indigenous yeast. The fermentation was carefully managed, maintaining the temperature between 23 and 25°C and carrying out daily pump-overs as needed. After the completion of alcoholic fermentation, a post-fermentation maceration was promoted for about 5 days to encourage the natural onset of malolactic fermentation, which was completed in stainless steel. Subsequently, the wine was racked into an 18 hl barrel where it aged for 18 months, followed by bottle aging for an additional 18 months.

TASTING NOTE:

Deep ruby color with violet reflections. The nose stands out with aromas of black fruit, such as blackberry and cassis, enveloped in notes of spices. On the palate, the wine reveals itself full-bodied with robust yet silky tannins, promising good evolution over time. Ripe fruit is balanced by a fine acidity, bringing elegance to the overall profile. The finish is long, with a persistent presence of spice notes.

Produced with mindfulness.

Produced with respect.

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