

TAPADA DE COELHOIROS



TAPADA DE COELHOIROS × VINHADO ALTO × 2018

ALCOHOL: 13%

GRAPE VARIETIE : 100% ARINTO

AGING: 10 YEARS

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

PRODUCTION: 1.416 BOTTLES de 750 mL

DESCRIPTION OF THE VINEYARD

The Alto vineyard is located in the center of Tapada de Coelhoiros, on a gentle slope, surrounded by a walnut orchard, a meadow, and a grove of stone pines that inspires the label of this wine. The soils have a granitic origin, are deep and clay-rich, which is why the largest concentration of white grape varieties, particularly the Arinto grape, is found here. The organic matter content is moderate (1.5%), and in recent years, there has been significant effort to improve soil cover by sowing legumes between the rows to promote natural nitrogen fixation, enhancing the natural cycle of this element. The vineyard is managed using bilateral Guyot training, promoting good fertility in this grape variety and optimizing the skin-to-pulp ratio, resulting in wines with a pronounced aromatic definition and verticality on the palate. The vineyard has been under organic farming since 2019.

CLIMATIC YEAR

The 2017-2018 period was unstable, marked by a dry winter and a humid and cold spring. In terms of precipitation, it was rainy, totaling 804 mm; however, the distribution of precipitation was abnormal and exerted considerable pressure on fungal diseases. From August 2 to 6, a heatwave occurred, with maximum temperatures reaching 44 °C, causing sunburn with significant losses. The harvest took place with mild temperatures and almost no recorded precipitation.

WINEMAKING

The grapes were carefully handpicked and pressed whole cluster to minimize the formation of solids. This was followed by static settling that lasted 24 hours. After this period, the must was transferred to used 500-liter French oak barrels, where fermentation and maturation took place over 12 months. Subsequently, the wine was left to age in the bottle for another four years, aiming to enhance the distinct qualities of the Arinto grape, ideal for aged white wines.

TASTING NOTES

Pale yellow color with golden touches. Aromatically, it presents an enveloping complexity, dominated by ripe citrus fruits such as lime and grapefruit, complemented by nuances of peach and a slight gunflint note. On the palate, it stands out for its vibrancy, driven by the characteristic acidity of Arinto. It has a silky texture and an elegant body, harmonizing acidity with fruit in a balanced manner.

Produced with consciousness.

Produced with respect.

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