

COELHEIROS



COELHEIROS×RED×2023

Alcohol: 13,0%

GRAPE VARIETIES: 50% TOURIGA NACIONAL×50% TOURIGA FRANCA

AGING: 5 TO 8 YEARS

TOTAL SO2: 69 mg/L×TOTAL ACIDITY: 5,2 gr/L×pH: 3,50×TOTAL SUGARS: 0,5 gr/L

PRODUCTION: 90.000 BOTTLES x 3.000 MAGNUM x 400 DOUBLE-MAGNUM

DESCRIPTION OF THE VINEYARD

This wine originates from the vineyards of Taco, Alto, and Choupal, located at an average altitude of 300 meters. The soils are of granitic origin with a clay-sandy texture. These vineyards are mainly trained using a bilateral cordon system, which optimizes both the sun exposure of the grapes and the ventilation of the leaves, ensuring good ripening as well as excellent fruit health. We adopted organic farming practices in 2017, evolving to biodynamic farming in 2020, reflecting a commitment to sustainability and soil regeneration.

CLIMATIC YEAR

The year 2023 was marked by a milder start to winter, followed by a particularly cold and dry February. Spring and summer recorded above-average temperatures with little precipitation, except for a slightly wetter June. The harvest in September took place under optimal conditions, with mild temperatures and low rainfall. This combination of factors favored phenolic development and the preservation of the natural acidity of the red wines.

WINEMAKING

The grapes were hand-harvested in 25 kg 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. After fermentation was completed, the wine remained in post-fermentation maceration for 5 days. Malolactic fermentation occurred naturally in stainless steel tanks, after which the wine was transferred to used French oak barrels, where it aged for 12 months.

TASTING NOTES

On the nose, vibrant notes of black plum and ripe cherry stand out, complemented by hints of black pepper and cedar from barrel aging. On the palate, it is distinguished by its freshness, with silky tannins and well-integrated acidity, providing balance and structure to the wine. The finish is long and enveloping.

Produced with consciousness.
Produced with respect.

