

COELHOIROS



COELHOIROS × RED × 2022

ALCOHOL: 13,5%

GRAPES: 50% TOURIGA NACIONAL × 50% TOURIGA FRANCA

AGING: 5 a 8 YEARS

SO2 TOTAL: 77 mg/L × TOTAL ACIDITY: 5,2 gr/L × pH: 3,60 × TOTAL SUGARS: 0,5 gr/L

PRODUCTION: 68.000 BOTTLES × 2.400 MAGNUM × 300 DOUBLE-MAGNUM

VINEYARD DESCRIPTION

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 and have a claysandy texture. The vineyards are mainly trained using bilateral cordon, which optimizes both the sun exposure of the grapes and the ventilation of the leaves, providing good ripening as well as excellent fruit health. We adopted organic farming practices in 2017, evolving into biodynamics in 2020, reflecting a commitment to sustainability and promoting soil regeneration.

CLIMATIC YEAR

The 2021-2022 harvest, marked by only 429mm of precipitation, was characterized by a dry winter and a hot summer. Although the intense heat affected some grape varieties, Touriga Nacional and Touriga Franca adapted well, showing resilience. Early rains in September disrupted ripening and harvest management. The resulting red wines exhibit intense color and defined aromas of red fruits. On the palate, they reveal full-bodied characteristics, with soft tannins and balanced acidity, standing out for their elegance and complexity.

WINEMAKING

The grapes were handpicked in 25 kg crates 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 complete, the wine underwent post-fermentation maceration for 5 days. Malolactic fermentation occurred naturally in stainless steel tanks, and then the wine was transferred to used French oak barrels where it remained for 12 months.

TASTING NOTE

On the nose, expressive notes of forest fruits stand out, with slight hints of spices from barrel aging. In the mouth, it reveals itself to be elegant and fresh, with fine tannins and balanced acidity that provide liveliness and structure to the whole. The finish is long and persistent.

Produced with conscience.
Produced with respect.

