

# COELHOIROS



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COELHOIROS x WHITE x 2023

ALCOHOL: 13,5%

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GRAPES: 80% ARINTO x 20% ANTÃO VAZ

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AGING: 3 a 6 YEARS

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SO2 TOTAL: 94 mg/L x TOTAL ACIDITY : 5,30 gr/L x pH: 3,29 TOTALSUGARS: 0.6gr/L

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PRODUCTION: 28.000 GARRAFAS e 500 Magnum

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## DESCRIPTION OF THE VINEYARD

Located at an altitude of 300 meters, the Vineyards of Monte and Alto are dominated by white grape varieties, particularly the Arinto which is the basis of this wine. Monte has sandy-clay soil, while Alto is characterized by soils with a deep clay base, essential for the structure and minerality of the wine.

## CLIMATIC YEAR

The year 2023 stood out for a milder start to winter, followed by a particularly cold and dry February. Spring and summer recorded above-average temperatures and low precipitation, except for a slightly wetter June. The harvest in September took place under optimal conditions, with mild temperatures and low precipitation. This set of conditions favored aromatic concentration and balanced acidity in the white wines.

## WINEMAKING

The grapes were handpicked into 25kg crates and immediately transported to the winery where they were stored in a cold chamber for 24 hours. This was followed by grape selection, pneumatic pressing, and decanting. Alcoholic fermentation began in stainless steel tanks with selected yeast. After fermentation began, about 30% of the batch was transferred to 500L barrels and foudres. The fine lees were kept in contact with the wine.

## TASTING NOTES

On the nose, citrus notes such as lime and grapefruit stand out, surrounded by stone fruit notes characteristic of Antão Vaz, which add complexity. On the palate, the pronounced acidity of Arinto stands out, providing freshness, and a smooth texture that culminates in a prolonged and clean finish. This wine balances freshness, vibrant fruit, and complexity, making it ideal for pairing with seafood or serving as an aperitif.

Produced with conscience.  
Produced with respect.

