

TAPADA DE COELHOIROS



TAPADA DE COELHOIROS RED × 2013

ALCOHOL : 14,5%

GRAPE VARIETIES : 70% CABERNET SAUVIGNON 30% ALICANTE BOUSCHET

BOTTEL AGEING POTENTIAL: 10-15 YEARS

TOTAL SO₂: 55 mg/L TOTAL ACIDITY: 6.2 gr/L pH: 3.71 TOTAL SUGARS: 0.9 gr/L

VINEYARD DESCRIPTION

The vineyards are located at an average altitude of 300 meters and are dry farmed. The vines are trained using the bilateral cordon system and have a northwest to southwest orientation. The Cabernet Sauvignon comes from the Leonilde Vineyard, which was planted in 1981. The Alicante Bouschet has its origin on the slope of the Sobreira de Cima Vineyard, planted in 2002.

CLIMATIC YEAR

The 2012-2013 season it was marked by a very humid winter following by a very dry spring and summer. The high amplitudes allowed for a good phenolic maturation.

VINIFICATION

The grapes were hand-harvested and immediately destemmed. Alcoholic fermentation took place in stainless steel tanks with controlled temperatures ranging from 24 to 26°C. After the completion of fermentation, the wine underwent a post-fermentation maceration period of 5 days. Malolactic fermentation occurred naturally in the tank. Subsequently, the wine was transferred to 225-liter barrels, where it aged for 18 months.

TASTING NOTE

Ruby color with garnet reflections, showing some evolution. The nose brings forward tertiary notes of tobacco, leather, and moss, in harmony with an undertone of ripe black fruit. Bottle evolution has softened the tannins, resulting in a silky texture and a persistent finish, highlighting the balance between freshness and complexity.

Produced with consciousness.
Produced with respect.

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