

# TAPADA DE COELHOEIRO



TAPADA DE COELHOEIRO × WHITE × 2023

ALCOHOL: 13%

GRAPE VARIETIES: 50% ARINTO 50% ROUPEIRO

AGING POTENTIAL: 5 TO 10 YEARS

TOTAL SO<sub>2</sub>: 80 mg/L × TOTAL ACIDITY: 6,2 gr/L × pH: 3,10 × TOTAL SUGARS: 1,3 gr/L



## VINEYARD DESCRIPTION

The vineyard of Sobreira-de-baixo was planted in 2008, next to a small grove of cork oaks and holm oaks. It is located at an average altitude of 280 meters and is non-irrigated (dry-farmed). The vines are trained in bilateral cordon and have a northwest to southwest orientation.

## SOIL

Granitic origin with high clay content, sandy texture, and balanced fertility. Presence of quartz.

## 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 and low rainfall, except for a slightly wetter June. The harvest in September took place under optimal conditions, with mild temperatures and low precipitation. These conditions favored aromatic concentration and balanced acidity in the white wines.

## VINIFICATION

The grapes were hand-picked and carefully placed in 25 kg boxes, then immediately transported to the winery. Upon arrival, they spent 24 hours in a cold room with controlled temperature. A careful selection of bunches followed, along with pneumatic pressing and static decantation. Alcoholic fermentation started in stainless steel tanks, and the must was transferred, right after the start of fermentation, to 20-hectoliter Austrian oak foudres. After fermentation, the wine aged on fine lees in the same foudres for 12 months, promoting a delicate and balanced evolution.

## AGING

12 months in 20hL Austrian oak foudre.  
6 months in bottle.

## TASTING NOTES

Vibrant aroma, highlighting grapefruit and lime, complemented by a subtle and well-integrated wood note. On the palate, it reveals freshness wrapped in a creamy texture, with good volume, tension, and a persistent, saline finish.

Produced with consciousness.  
Produced with respect.