

# TAPADA DE COELHOIROS



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TAPADA DE COELHOIROS × WHITE × 2022

ALCOHOL : 13%

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GRAPE VARIETIES : 50% ARINTO 50% ROUPEIRO

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AGING POTENTIAL : 5 TO 10 YEARS

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TOTAL SO<sub>2</sub> : 77 mg/L × TOTAL ACIDITY : 5,3 gr/L × pH : 3,21 × TOTAL SUGARS : 2,2 gr/L

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PRODUCTION : 3.650 BOTTLES and 200 Magnum

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## VINEYARD DESCRIPTION

The Vineyard of Sobreira, located on a slope between altitudes of 280 and 290 meters, was planted in 2001 with the Arinto and Roupeiro grape varieties, sourced from mass selection. This rainfed vineyard benefits from a northwest exposure, close to the Arraiolos stream and near a small cork oak forest that promotes biodiversity. The soil, predominantly clay-sandy, contains some coarse elements of quartz and granite, with a low organic matter content. The vineyard is trained using the bilateral cordon method. Transitioning to organic agriculture in 2017 and advancing to biodynamic practices in 2020, it reflects a commitment to sustainability and the promotion of soil regeneration.

## CLIMATIC YEAR

The 2021-2022 season, with only 429mm of precipitation, was characterized by a dry winter and a particularly hot summer. In the case of the Arinto and Roupeiro varieties, the intense heat did not compromise the quality of the grapes, thanks to their ability to maintain acidity and freshness. The early rains that came in September had no impact on the wine quality, as the harvest had already been finished. The white wines show well-defined aromas of citrus and floral notes. On the palate, they are expressive and fresh, with a striking acidity that gives a distinctive sophistication and complexity.

## VINIFICATION

The grapes were handpicked and carefully packed in 25 kg boxes, then immediately transported to the winery. There, they remained in a cold room at controlled temperature for 24 hours. Subsequently, a careful selection of grapes was made, followed by pneumatic pressing and natural decanting. Alcoholic fermentation was initiated in stainless steel tanks. After the beginning of fermentation, the must was then transferred to an Austrian oak Foudre with a capacity of 20 hectoliters. Upon completion of alcoholic fermentation, the wine rested on the fine lees in the same Foudre for a period of 12 months, allowing for a harmonious and delicate evolution.

## AGING

12 months in Austrian Oak Foudre of 20hL. 6 months in the bottle.

## TASTING NOTE

Expressive citrus notes, with a focus on grapefruit, and a very fine note of wood. On the palate, it maintains the citrus profile, with unctuousness, body, and vigor.

Produced with consciousness.

Produced with respect.

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TAPADA DE COELHOIROS × 7040-202 IGREJINHA × WWW.COELHOIROS.PT × INFO@COELHOIROS.PT

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