



# TAPADA DE COELHEIROS



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TAPADA DE COELHEIROS WHITE x 2024

ALCOHOL: 12,5%

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GRAPE VARIETIES: 50% ARINTO 50% ROUPEIRO

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AGING POTENTIAL: 10 TO 15 YEARS

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TOTAL SO<sub>2</sub>: 89 mg/L x TOTAL ACIDITY: 5,6 gr/L x pH: 3,42 x TOTAL SUGARS: 0,9 gr/L

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PRODUCTION: 4,658 bottles (750 ml)

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## VINEYARD DESCRIPTION

The Sobreira-de-Baixo vineyard was planted in 2008, next to a small grove of cork oaks and holm oaks. It is located at an average altitude of 280 metres and is dry-farmed. The vines are trained in bilateral cordon, with a northwest to southwest orientation, allowing for balanced sun exposure throughout the day. The soils are of granitic origin, with a high clay content and predominantly sandy texture, offering naturally balanced fertility, with the presence of quartz.

## CLIMATIC YEAR

The 2024 growing season was marked by a dry autumn, followed by a rainy winter, particularly in January and March. Spring remained dry, while the summer brought high temperatures with significant heat peaks in July and August that caused some stress to the vine. Despite these conditions, the harvest in September benefited from ideal weather, with mild and dry days, resulting in wines with excellent aromatic concentration and balance.

## VINIFICATION

The grapes were hand-harvested and carefully placed in 25 kg crates, then promptly transported to the winery. Upon arrival, they were kept for 24 hours in a temperature-controlled cold room. A meticulous sorting of the bunches was followed by pneumatic pressing and static settling. Alcoholic fermentation began in stainless steel tanks, with the must transferred shortly after fermentation onset to 20-hectolitre Austrian oak foudres. Following fermentation, the wine was aged on fine lees in the same foudres for 12 months, allowing for a delicate and well-balanced evolution.

## TASTING NOTE

The nose is expressive and precise, with well-defined citrus notes of grapefruit and lime, framed by a slightly more pronounced yet well-integrated oak influence. On the palate, it is elegant and balanced, with freshness supported by a creamy texture and refined volume. It combines tension and precision, leading to a long and persistent finish.

Produced with consciousness.  
Produced with respect.

