

COELHOIROS × RED × 2021



CLIMATE

The 2020-2021 season accumulated 721 mm of precipitation, ensuring that water was not a limiting factor in the development of the vegetative cycle. Spring and summer were mild and dry, reducing disease pressure and extending the vegetative cycle. The red wines exhibit vibrant aromas, with fruity notes and hints of spices. On the palate, they are elegant, with a velvety texture and well-structured tannins.

GRAPES

50% TOURIGA NACIONAL
50% TOURIGA FRANCA

VINEYARDS

CHOUPAL X TACO

VINEYARDS DESCRIPTION

- × 300 m altitude
- × Bilateral cordon;
- × Row orientation northwest southwest

SOIL

Granitic origin with high clay content, sandy texture and low fertility.

VINIFICATION

Grapes were hand-picked into 25Kg boxes and immediately transported to the cellar where they were destemmed. The fermentation occurred in stainless steel tanks at 26–27°C. The new wine then remained in contact with its skins for a 5-day post fermentation maceration. Malolactic took place naturally in the tank. The wine was then racked into oak barrels where it aged for 12 months.

PLANTATION YEAR AND DENSITY

2001 × 3.333 PLANTS/HA

PRODUCTION

6 TON/HA × 36HL/A

BOTTLE AGEING POTENTIAL

5/8 YEARS

AGING

12 Months in 225L and 500L French oak Barrels

PRODUCTION

55.000 Bottels X 3.000 Magnum

ALCOHOL

13,5%

PH

3,65

TOTAL ACIDITY

5,3 gr/L

TOTAL SUGAR

0,4 gr/L

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