

COELHEIROS



COELHEIROS×ROSE×2024

Alcohol: 12,5 %

GRAPE VARIETIES : 70% SYRAH x 30 % TOURIGA NACIONAL

AGING: 3 to 6 YEARS

TOTALSO2: 74 mg/L × TOTALACIDITY : 5,60 gr/L × pH: 3,46 × TOTAL SUGARS : 0,4 gr/L

PRODUCTION: 10.000 Bottles

DESCRIPTION OF THE VINEYARD

Located at an altitude of 300 meters, the Syrah originates from the Sobreira de Baixo vineyard, which lies at the base of the slope, benefiting from northwest exposure and proximity to the Arraiolos stream. The Touriga Nacional comes from the Cabido vineyard, with clay-sandy soils.

CLIMATIC YEAR

The year 2024 was marked by a dry autumn, followed by a winter with significant rainfall, especially in January and March. Spring was dry, while summer brought high temperatures, particularly in July and August, which recorded periods of intense heat, causing some stress in the vineyards. Despite this, the harvest in September benefited from perfect conditions, with mild and dry days, resulting in wines with excellent aromatic concentration and balance.

WINEMAKING

The grapes were hand-harvested into 25kg boxes and immediately transported to the winery, where they were stored in a cold chamber for 24 hours. This was followed by grape selection, pneumatic pressing, and decantation. Alcoholic fermentation began in stainless steel tanks with selected yeasts. Part of the batch was transferred to complete fermentation in 500L barrels. The fine lees were kept in contact with the wine.

TASTING NOTES

On the nose, floral exuberance stands out with notes of violet, complemented by fresh red fruits and a citrus touch. On the palate, it is vibrant and well-balanced, with refreshing acidity, a crisp texture, and a long, persistent finish. Versatile and sophisticated, it is ideal as an aperitif or paired with light dishes such as ceviche, salads, and carpaccio.

Produced with consciousness.
Produced with respect.

