

COELHEIROS



COELHEIROS×WHITE×2024

Alcohol: 13%

GRAPE VARIETIES: 80% ARINTO×20% ANTÃO VAZ

AGING: 3 to 6 YEARS

TOTAL SO₂: 94 mg/L×TOTAL ACIDITY: 5,90 gr/L×pH: 3,46×TOTAL SUGARS: 0,9gr/L

PRODUCTION: 20.000 Bottles

DESCRIPTION OF THE VINEYARD

Located at an altitude of 300 meters, the Monte and Alto vineyards are dominated by white grape varieties, particularly Arinto, which forms the base of this wine. Monte has sandy-clay soil, while Alto is characterized by deep clay-based soils, essential for the structure and minerality of the wine.

CLIMATIC YEAR

The year 2024 was marked by a dry autumn, followed by a rainy winter, especially in January and March. Spring was dry, while summer brought high temperatures, particularly in July and August, 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. Once fermentation started, about 30% of the batch was transferred to 500L barrels and foudres. The fine lees were kept in contact with the wine.

TASTING NOTES

On the nose, citrus notes of lime stand out, wrapped in delicate aromas of melon and green apple, bringing freshness and elegance. On the palate, Arinto's vibrant acidity provides good tension, while the barrel-fermented component contributes to a smooth and enveloping texture, culminating in a long finish. This wine combines freshness, vibrant fruit, and unique complexity, making it an ideal choice to pair with seafood, light dishes, salads, or to be enjoyed as an aperitif.

Produced with consciousness.
Produced with respect.

