

# COELHEIROS



COELHEIROS×WHITE×2025

ALCOHOL:13%

GRAPE VARIETIES: 80% ARINTO × 20% ANTÃO VAZ

AGING: 3 to 6 YEARS

TOTAL SO<sub>2</sub>: : 90 mg/L × TOTAL ACIDITY: 6,10 gr/L × pH: 3,38 × TOTAL SUGAR: 0,8 gr/L

PRODUCTION: 40.000 Bottles x 150 Magnums

## DESCRIPTION OF THE VINEYARD

Located at an altitude of 300 meters, the Monte and Alto vineyards are predominantly planted with white grape varieties, particularly Arinto, which forms the base of this wine. Monte features sandy-clay soils, while Alto is characterized by deep clay-based soils, essential to the wine's structure and minerality.

## CLIMATIC YEAR

The year 2025 was marked by a rainy autumn and winter, with persistent and well-distributed rainfall that allowed for effective replenishment of the soil's water reserves. Spring was mild and humid, promoting strong vegetative growth, despite high downy mildew pressure in March and April. From June onwards, the weather became drier and warmer, with two short episodes of intense heat in July and August, typical of the region. Nevertheless, the vineyards remained well balanced, and ripening progressed under good conditions, resulting in healthy grapes with freshness, concentration, and excellent balance.

## WINEMAKING

The grapes were harvested during the night. Pneumatic pressing and settling followed. Alcoholic fermentation began in stainless steel tanks with selected yeasts. After fermentation had started, around 20% of the blend was transferred to 500L barrels and foudres. The fine lees remained in contact with the wine.

## TASTING NOTES

On the nose, vibrant notes of grapefruit and lemon zest stand out, wrapped in subtle hints of crisp apple flesh, revealing precision and elegance. On the palate, it is taut and linear, with Arinto's firm acidity setting the pace, while partial barrel fermentation adds well-integrated volume and creaminess. It finishes long, fresh, and harmonious. A wine that combines energy, purity of fruit, and depth — ideal to pair with seafood, light dishes, salads, or to be enjoyed on its own as an aperitif.

Produced with consciousness.  
Produced with respect.

