



# COELHOEIRO × RED × 2015

## CLIMATE

2014–2015 was influenced by a dry winter and both spring and summer with temperatures above average, thus leading to a late ripening and promoting varietal aromas. The annual rainfall was just 489mm and the rainiest month was November. Both summer and fall were dry allowing for the best moment to harvest. This combination of factors resulted in small and concentrated bunches.

## GRAPES

50% ARAGONÉZ  
50% ALICANTE BOUSCHET

## VINEYARDS

TACO × SOBREIRA

## VINEYARDS DESCRIPTION

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

## 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 FRENCH OAK BARRELS

## PRODUCTION

10.188 BOTTLES

## ALCOHOL

14,0%

## PH

3,56

## TOTAL ACIDITY

5,60G/L

## TOTAL SUGAR

0,9G/L

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