



COELHOEIRO × ROSÉ × 2022

CLIMATE

The 2021-2022 season only received 429mm of precipitation and was characterized by a dry winter and a hot summer. The high temperatures slightly affected the vines, and early rains in September disrupted the ripening and harvest management. As a result, the rosé wines show a beautiful pink color and fruity aromas of red fruits. On the palate, they are elegant, with refreshing acidity and vibrant flavors.

GRAPES

100% SYRAH

VINEYARDS

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

The grapes were hand-picked into 25kg boxes and immediately transported to the cellar for chilling. After 24 hours, the bunches were selected for pneumatic pressing. The resulting must was decanted and raked into stainless steel tanks where alcoholic fermentation began with selected yeast. A portion of the must was transferred to 225L barrels to complete the fermentation process. Following the fermentation, the wine remained in contact with fine lees.

PLANTATION YEAR AND DENSITY

2001 × 3.333 PLANTS/HA

PRODUCTION

5 TON/HA × 30hl / Ha

BOTTLE AGEING POTENTIAL

3/6 YEARS

AGING

6 MONTHS × STAINLESS STEEL TANKS AND 225L BARRELS

PRODUCTION

6.300 Bottles X 200 Magnum

ALCOHOL

13,5%

PH

3,34

TOTAL ACIDITY

5,6 gr/L

TOTAL SUGAR

1,0 gr/L

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