

COELHOIROS × VINHA DO TACO × 2010



CLIMATE

2010 was influenced by a rainy spring, followed by a long and mild summer. The cooler summer temperatures allowed for ideal grape maturation.

GRAPES

100% PETIT VERDOT

VINEYARDS

TACO

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 handpicked 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 on its skins for a 5-day post fermentation maceration. Malolactic took place naturally in tank. The wine was then racked into oak barrels and aged for 18 months.

PLANTATION YEAR AND DENSITY

2001 × 3.333 PLANTS/HA

PRODUCTION

6 TON/HA × 36HL/A

BOTTLE AGEING POTENTIAL

10/15 YEARS

AGING

18 MONTHS IN FRENCH OAK BARRELS

PRODUCTION

3.625 BOTTLES

ALCOHOL

15,0%

PH

3,53

TOTAL ACIDITY

6,10G/L

TOTAL SUGAR

2,2G/L

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