



COELHOEIRO × WHITE × 2016

CLIMATE

2015-2016 was influenced by a warm winter and a cooler spring, which led to a late ripening, promoting varietal aromas. The annual rainfall was just 489mm and the rainiest month was May. Both summer and fall were dry which allowed for the best moment to harvest. This combination of factors resulted in small and concentrated bunches.

GRAPES

100% ARINTO

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 crates and immediately transported to the cellar for chilling. After 24h, the bunches were selected for pneumatic pressing. The must was decanted and racked into stainless steel tanks where alcoholic fermentation began with selected yeast. 30% of the partially fermented must was racked in French 500L oak barrels to continue the process. Following the fermentation, the wine remained in contact with fine lees.

PLANTATION YEAR AND DENSITY

2008 × 3.333 PLANTS/HA

PRODUCTION

6 TON/HA × 36HL/A

BOTTLE AGEING POTENTIAL

3/6 YEARS

AGING

8 MONTHS × STAINLESS STEEL TANKS AND 500L FRENCH OAK BARRELS

PRODUCTION

3.500 BOTTLES

ALCOHOL

13,0%

PH

3,24

TOTAL ACIDITY

6,00G/L

TOTAL SUGAR

0,7G/L

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