COELHEIROS × WHITE × 2017

CLIMATE

Winter was rigorous and the start of Spring was cold. It rained 490mm, of which 327mm were concentrated in the Winter months. Mild Spring antecipated the vineyard cycle and allowed for no fungus related diseases. Third week of August was particularly warm, with maximum temperatures of 40º, anticipating the harvest to the last week of August. Because of the warm weather, harvest was finished by the first week of September.

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.

GRAPES	100% ARINTO		
VINEYARDS	SOBREIRA		
VINEYARDS DESCRIPTION		SOIL	
× 300m altitude; × Bilateral cordon; × Row orientation northwest southwest; × Non-irrigated.		Granitic origin with high clay content, sandy texture and low fertility.	
PLANTATION YEAR AND DENSITY		2008 × 3.333 PLANTS/HA	
PRODUCTION		5,5 TON/HA × 36HL	
BOTTLE AGEING POTENTIAL		3/6 YEARS	
AGING	6 MONTHS × STAINLESS STEEL TANKS AND 500L FRENCH OAK BARRELS		
PRODUCTION	10,000 BOTTLES		
ALCOHOL	13.5%	PH	3,20
TOTAL ACIDITY	6,6 G/L	TOTAL SUGAR	0,3 G/L

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