

# COELHOIROS × WHITE × 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 white wines have a good aromatic intensity, are fresh, and well-balanced

## GRAPES

80% ARINTO  
20% ANTÃO VAZ

## VINEYARDS

ALTO

## VINEYARDS DESCRIPTION

× 300m altitude;  
× Bilateral cordon;  
× Row orientation northwest southwest;  
×Irrigated.

## SOIL

Granitic origin with high clay content, sandy texture and low fertility.

## VINIFICATION

The grapes were hand-picked and placed into 25kg crates, which were then immediately transported to the cellar for chilling. After 24 hours, the bunches were selected for pneumatic pressing. The resulting must was decanted and racked into stainless steel tanks, where alcoholic fermentation began with selected yeast. To continue the process, 20% of the partially fermented must was racked into Austrian oak Foudres (20hl). After fermentation, the wine remained in contact with fine lees.

## PLANTATION YEAR AND DENSITY

2014 × 3.333 PLANTS/HA

## PRODUCTION

6 TON/HA × 36HL

## BOTTLE AGEING POTENTIAL

3/6 YEARS

## AGING

4 MONTHS × STAINLESS STEEL TANKS  
AND 20HL FOUDES

## PRODUCTION

27.000 BOTTLES X 800 Magnum

## ALCOHOL

13,5%

## PH

3,43

## TOTAL ACIDITY

5,0 gr/L

## TOTAL SUGAR

0,6 gr/L

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