



TAPADA DE COELHOEIRO × RED × 2013

CLIMATE

2012–2013 was influenced by a humid winter followed by both dry spring and summer. The high amplitudes allowed for a good phenolic maturation.

GRAPES

70% CABERNET SAUVIGNON
30% ALICANTE BOUSCHET

VINEYARDS

LEONILDE × 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 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 remained on its skins for a 5-day post fermentation maceration. Malolactic took place naturally in the tank. The wine was then racked into oak barrels where it aged for 18 months.

PLANTATION YEAR AND DENSITY

1982 & 2001 × 3.333 PLANTAS/HA

PRODUCTION

6 TON/HA × 36HL

BOTTLE AGEING POTENTIAL

10/15 ANOS

AGING

18 MONTHS IN FRENCH OAK BARRELS

PRODUCTION

17.000 BOTTLES

ALCOHOL

14,5%

PH

3,51

TOTAL ACIDITY

6,20G/L

TOTAL SUGAR

0,9G/L

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