TAPADA DE COELHEIROS × RED × 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 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 500 L oak barrels and 25hl Foudre swhere it aged for 18 months.

GRAPES	70% CABERNET SAUVIGNON 30% ALICANTE BOUSCHET
VINEYARDS	LEONILDE × 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	1982 & 2001 × 3.333
PRODUCTION	5 Ton/Ha × 36HL
BOTTLE AGEING POTENTIAL	10/15 years
AGING	18 Months in 500 L Barrels and 25 hl Foudres 36 Months in botttle
PRODUCTION	11.600 Bottles

ALCOHOL	14%	PH	3,58
TOTAL ACIDITY	5,3 g/L	TOTAL SUGAR	0,9 g/L

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