



TAPADA DE COELHEIROS × WHITE × 2020

CLIMATE

After a notably wet winter that replenished the soil's water reserves, a gentle spring ensued. May, however, brought heat and additional rain, accelerating the vine cycle. This led to disruptions in flowering and increased susceptibility to fungal diseases, which notably affected the overall yield. A mild summer, marked by significant temperature variations, encouraged optimal phenolic development, enhancing grape concentration and preserving their natural acidity.

GRAPES

50% Arinto
50% Roupeiro

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 25 kg boxes and immediately transported to the cellar for chilling. After 24 hours, the bunches were selected for pneumatic pressing. The must was then decanted and racked into stainless steel tanks, where alcoholic fermentation began with selected yeasts. After 24 hours, the partially fermented must was transferred to a 20 hl Austrian oak Foudre to continue alcoholic fermentation. The wine remained in contact with fine lees for 12 months.

PLANTATION YEAR AND DENSITY

2008 × 3.333 Plants/Ha

PRODUCTION

6 TON/HA × 36HL

BOTTLE AGEING POTENTIAL

5 to 10 YEARS

AGING

12 Months in 20 Hl Austrian Oak Foudre
12 Months in Bottle

PRODUCTION

3.157 Bottles

ALCOHOL

13%

PH

3,30

TOTAL ACIDITY

6,0 g/L

TOTAL SUGAR

1,2 g/L

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