

TAPADA DE COELHOIROS



TAPADA DE COELHOIROS RED × 2019

ALCOHOL: 14%

GRAPE VARIETIES: 70% CABERNET SAUVIGNON 30% ALICANTE BOUSCHET

AGING POTENTIAL: 10 TO 15 YEARS

TOTAL SO₂: 31 MG/L × TOTAL ACIDITY: 5.2 G/L × pH: 3.69 × TOTAL SUGARS: 0.5 G/L

VINEYARD DESCRIPTION

The vineyards are located at an average altitude of 300 meters and are rain-fed. The grapevines are trained using the bilateral cordon system and have a northwest to southwest orientation. The Cabernet Sauvignon grapes come from the Leonilde Vineyard, which was planted in 1981. The Alicante Bouschet grapes originate from the slope of the Sobreira de Cima Vineyard, planted in 2002.

CLIMATIC YEAR

The 2018-2019 growing season began with a dry winter, recording only 366 mm of accumulated precipitation. The trend of dry weather persisted into spring, with most of the rain occurring in April. This led to increased pressure from downy mildew in some more sensitive grape varieties. Compared to previous vintages, the summer was milder. Nighttime temperatures during July and August remained below 15°C. This significant daily temperature variation allowed the grapes to achieve remarkable balance at the time of harvest.

VINIFICATION

The grapes were hand-harvested and immediately destemmed. Alcoholic fermentation took place in stainless steel tanks with controlled temperatures ranging from 24 to 26°C. After the completion of fermentation, the wine underwent a post-fermentation maceration period of 5 days. Malolactic fermentation occurred naturally in the tank. Subsequently, the wine was transferred to 500-liter barrels and 25-hectoliter foudres, where it aged for 18 months.

TASTING NOTE

It is a wine with a deep ruby color, featuring aromas of ripe black fruits such as plum and cassis, wrapped in subtle notes of spices and graphite. In the mouth, the wine is full-bodied and well-structured, with fine tannins and a long, persistent finish.

Produced with consciousness.

Produced with respect.

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