

TAPADA DE COELHOIROS



TAPADA DE COELHOIROS × SOBREIRA × 2021

ALCOHOL: 14,5%

GRAPE VARIETIES: 100% SYRAH

AGING POTENTIAL: 10 TO 15 ANOS

TOTAL SO₂: 48 mg/L × TOTAL ACIDITY: 5,1 gr/L × pH: 3,59 × TOTAL SUGARS: 0,5 gr/L

PRODUCTION: 1.142 BOTTLES (750 ML) × 50 MAGNUM

VINEYARD DESCRIPTION

The Vinha da Sobreira, a hillside vineyard between 280 and 290 meters in altitude, was planted in 2001 with Syrah, from massal selection. This dry-farmed vineyard benefits from a northwest exposure and the proximity of a small cork oak grove that fosters biodiversity. The predominantly clay-sandy soil contains some coarse elements of quartz and granite, with a low organic matter content. The vineyard is trained using a bilateral cordon system. In 2017, we converted to organic farming, and in 2020 we transitioned to biodynamics, reflecting a commitment to sustainability and soil regeneration.

CLIMATIC YEAR

The 2021 growing season recorded a total of 721 mm of rainfall, ensuring good water availability throughout the vegetative cycle. Spring and summer were mild and dry, which contributed to low disease pressure and allowed for an extended growing cycle that favored phenolic ripening. The red wines reveal intense aromas, with notes of ripe fruit and subtle hints of spice. On the palate, they stand out for their elegance, velvety texture, and fine, well-integrated tannins.

VINIFICATION

The grapes were hand-harvested in 25 kg boxes and transported to the winery, where they underwent destemming and partial crushing before being transferred to stainless steel tanks. A pre-fermentation maceration was carried out at 10°C for about three days, after which the temperature was gradually allowed to rise, initiating alcoholic fermentation with indigenous yeasts. Fermentation was managed by maintaining the temperature between 23 and 25°C and performing daily pump-overs as needed. After the completion of alcoholic fermentation, a post-fermentation maceration of about five days was carried out to encourage the natural onset of malolactic fermentation, which was completed in stainless steel. The wine was then racked into an 18 hl oak cask, where it aged for 18 months, followed by a further 18 months of bottle aging.

TASTING NOTE

Deep ruby color with garnet highlights. On the nose, it reveals intense notes of ripe black fruit, such as blackberry and plum, wrapped in nuances of black pepper and sweet spices. On the palate, it is broad and structured, with firm yet polished tannins supporting the generosity of the fruit. The well-integrated acidity ensures freshness and balance, despite the concentration of the vintage. The finish is persistent, marked by fruit and spices, suggesting excellent aging potential.

Produced with consciousness.

Produced with respect.