COELHEIROS



COELHEIROS × RED × 2024 Alcohol: 12,5%

GRAPE VARIETIES: 50% TOURIGA NACIONAL × 50% TOURIGA FRANCA

AGING: 6 TO 8 YEARS

TOTAL SO2: 72 mg/L × TOTAL ACIDITY: 5,2 gr/L × pH: 3,68 × TOTAL SUGARS: 0,4 gr/L

PRODUCTION: 30.000 BOTTLES x 1.000 MAGNUM x 70 JEROBOAM

DESCRIPTION OF THE VINEYARD

This wine originates from the vineyards of Taco, Alto, and Choupal, located at an average altitude of 300 meters. The soils are of granitic origin with a clay-sandy texture. These vineyards are mainly trained using a bilateral cordon system, which optimizes both the sun exposure of the grapes and the ventilation of the leaves, ensuring good ripening as well as excellent fruit health. We adopted organic farming practices in 2017, evolving to biodynamic farming in 2020, reflecting a commitment to sustainability and soil regeneration.

CLIMATIC YEAR

The year 2024 was marked by a dry autumn, followed by a winter with abundant rainfall, especially in January and March. Spring was dry, while summer brought high temperatures, particularly in July and August, which saw periods of intense heat and caused some stress in the vineyards. Even so, the September harvest benefited from perfect conditions, with mild, dry days, resulting in wines with excellent aromatic concentration and balance.

WINEMAKING

The grapes were hand-harvested in 25 kg boxes and transported to the winery, where they were destemmed. Alcoholic fermentation took place in stainless steel tanks at a temperature of 26-27°C. After fermentation was completed, the wine remained in post-fermentation maceration for 5 days. Malolactic fermentation occurred naturally in stainless steel tanks, after which the wine was transferred to used French oak barrels, where it aged for 12 months.

TASTING NOTES

On the nose, it stands out for the definition and purity of its fruit, dominated by wild berries, with spicy hints and cedar from barrel aging. On the palate, it is fresh, elegant, and tense, with fine tannins and well-integrated acidity providing structure and backbone. The finish is long and enveloping.

TAPADA DE COELHEIROS × 7040–202 IGREJINHA × WWW.COELHEIROS.PT × INFO@COELHEIROS.PT 22.10.2026xV1