TAPADA DE COELHEIROS



COELHEIROS × ROSE × 2025 ALCOHOL: 12,5%

GRAPE VARIETIES : 70% SYRAH x 30 % TOURIGA NACIONAL

AGING: 3 to 6 YEARS

TOTALSO2: 116 mg/L × TOTAL ACIDITY : 5,7 gr/L × pH: 3,2 × RESIDUAL SUGARDS: 2,4 gr/L

PRODUCTION: 7500 Bottles 50ml

DESCRIPTION OF THE VINEYARD

Located at an altitude of 300 meters, the Syrah comes from the Sobreira de Baixo Vineyard, situated at the base of the slope, benefiting from a northwest exposure and proximity to the Arraiolos stream. The Touriga Nacional comes from the Cabido Vineyard, with clay-sandy soils.

CLIMATIC YEAR

The year 2025 was marked by a rainy autumn and winter, with persistent and well-distributed precipitation, allowing for an effective replenishment of the soil's water reserves. Spring was mild and humid, promoting vegetative growth, despite high downy mildew pressure in March and April. From June onwards, the weather became drier and warmer, with two brief heatwaves in July and August, typical of the region. Nevertheless, the vineyards remained balanced, and ripening proceeded under favorable conditions, resulting in healthy grapes with freshness, concentration, and excellent balance.

WINEMAKING

The grapes were hand-harvested into 25 kg boxes and immediately transported to the winery, where they were stored in a cold room for 24 hours. This was followed by grape selection, pneumatic pressing, and settling. Alcoholic fermentation began in stainless steel tanks with selected yeasts. Part of the blend was racked to complete fermentation in 500 L barrels. Fine lees were kept in contact with the wine.

TASTING NOTES

On the nose, it is refined and precise, with delicate floral notes, where violet appears subtly, intertwined with fresh red fruits and a light citrus hint. On the palate, it shows great elegance, with well-integrated acidity, a silkier texture, and a harmonious profile. The finish is long and persistent, with a sense of lightness and definition. Versatile and food-friendly, it pairs well with light dishes such as ceviche, salads, and carpaccio, or can be enjoyed on its own.

Produced with consciousness.
Produced with respect.

SUSTAINABLY PRODUCED Certificate nº 000

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