TAPADA DE COELHEIROS



TAPADA DE COELHEIROS × TACO VINEYARD × 2016 ALCOHOL: 14%

GRAPE VARIETIES : 100% PETIT VERDOT

AGING: 10 to 15 YEARS

TOTAL SO2: : 36 mg/L × TOTAL ACIDITY: 5,4 gr/L × pH: 3,57 × TOTAL SUGAR: 0,8 gr/L

PRODUCTION: 3.276 Bottles of 750 ml

DESCRIPTION OF THE VINEYARD

The Taco vineyard, planted in 2001, is one of the best examples of dry-farmed viticulture at Tapada de Coelheiros. It is located at about 280 meters of altitude, at the foot of the Taco slope, with a predominantly southern exposure. The plot is surrounded by a dense forest of cork oaks and holm oaks and by two water lines, including its proximity to the Arraiolos stream. This location has favored alluvial deposits that gave rise to shallow soils with a sandy-clay to sandy-silt texture. At depth, a gravelly layer appears, improving drainage and promoting root development. The soils are of granitic origin, and the planted grape variety is Petit Verdot, originating from massal selection. The parcel covers 1 hectare, is trained in bilateral cordon, and has a very low organic matter content (<1%). The vineyard has been under organic farming since 2017.

CLIMATIC YEAR

The 2015–2016 growing season was marked by a mild winter and a cool spring, which led to late ripening and favored the expression of varietal aromas. Total rainfall reached 489 mm, with May being the rainiest month.T he summer and early autumn were dry, allowing the grapes to remain on the vine until they reached their optimal ripening point. This combination of factors resulted in small clusters and highly concentrated grapes.

WINEMAKING

The grapes were hand-harvested into 25 kg boxes and transported to the winery, where they were destemmed. Alcoholic fermentation took place in stainless steel tanks at 25 °C. Malolactic fermentation occurred naturally in stainless steel, after which the wine was racked into barrels, where it aged for 18 months.

TASTING NOTES

Deep color. On the nose it reveals great aromatic precision, with prominent notes of ripe cherry and redcurrant, accompanied by hints of cassis and subtle notes of moss and forest floor. On the palate it shows great concentration and depth, with a silky texture and firm yet finely integrated tannins. Ripe red fruit dominates the mid-palate, wrapped in earthy nuances and a delicate touch of dark chocolate. The finish is long, fresh, and persistent.

Produced with consciousness.
Produced with respect.