

TAPADA DE COELHOIROS



GARRAFEIRA × RED × 2015

ALCOHOL: 14,5%

GRAPE VARIETIES : ARAGONEZ E CABERNET SAUVIGNON

AGING POTENTIAL : 10 a 15 YEARS

TOTAL ACIDITY: 5.7 G/L PH: 3.55 TOTAL SUGARS: 1.2 G/L

PRODUCTION: 2.314 BOTTLES × 205 MAGNUM × 95 DOUBLE MAGNUM X 50 5L

VINEYARD DESCRIPTION

The Leonilde Vineyard was planted in 1981 and consists of plots T02 and T03, respectively with the Cabernet Sauvignon and Aragonez grape varieties, historically forming the basis for the Tapada de Coelhoiros Garrafeira. The soil is predominantly clay-sandy, varying from higher clay content in the higher parts of the slope to more sandy in the lower areas, with a southwest exposure. This characteristic imposes some water stress, especially in the higher parts of the slope, which is crucial to promote phenolic concentration, thus contributing to the production of wines with greater complexity and varietal expression. In 2016-2017, a replanting process of failures was initiated, using rootstocks that were later grafted with the same original genetic material from the vineyard. Simultaneously, a regenerative agriculture approach was adopted, focused on restoring soil microbiology and organically recovering its fertility. This process included seeding grasses and legumes, no soil tillage, and controlled grazing, establishing a seed bank to regenerate the soil and increase its productivity and resilience to climate change.

CLIMATIC YEAR

2014-2015 viticultural year was marked by a dry winter and a spring and summer with above-average temperatures that accelerated the harvest. The total precipitation was 397mm, and the rainiest month was November. Despite the high temperatures during July, August, and September, mild temperatures allowed for good grape ripening

VINIFICATION

The grapes were harvested manually and transported to the winery where they were destemmed. Alcoholic fermentation took place in stainless steel vats at a temperature of 26–27°C. After completion, the wine was kept in post-fermentation maceration for 5 days. Malolactic fermentation occurred naturally in stainless steel tanks and was then transferred to barrels where it remained for 18 months, followed by bottle aging for 5 years.

WINE TASTING

Intense color. The aroma reveals tremendous depth and complexity, with plenty of pepper and nutmeg, macerated berries, and moss. On the palate, vigorous tannins stand out but are tamed by time and the solid structure. Rich and refined, with a lot of freshness in the never-ending finish.

Produced with consciousness.

Produced with respect.