



## TAPADA DE COELHOIROS® WHITE 2007

Classification: Regional Wine  
Type: White  
Grape Variety: Roupeiro, Arinto, Chardonnay  
Region: Alentejo  
Vineyard Area: 2.69 Ha  
Type of Soil: Sandy

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Vinification: Partly fermented in french oak casks at 16°C; the remainder in stainless steel vats at 18°C.  
Ageing: 3 months in bottle  
Life Estimate: 3 years

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**Analysis**  
Alcohol Content: 14%  
Total Acidity: 5.1 gr/l tartaric acid  
pH: 3,17

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**Characteristics**  
Colour: Citreous  
Flavour: Fruity aroma with notes of dry fruits.  
Palate: Complex and fruity taste and its good acidity and freshness grant an elegant and full aftertaste

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Serve Preferably With: Fish and seafood  
Storage in Private Cellars: Bottles should be stored lying horizontally;  
Temperature around 13°C  
Humidity: 60%  
Oenologist: António Saramago



Herdade dos Coelheiros