



# TAPADA DE COELHOIROS

*Chardonnay* 2006

Classification: Regional Wine

Type: White

Grape Variety: Chardonnay

Region: Alentejo

Vineyard Area: 1.8 Ha

Type of Soil: Sandy

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Vinification: Fermentation in french oak at 16°C

Ageing: 3 months in bottle

Life Estimate: 3 years

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#### Analysis

Alcohol Content: 14%

Total Acidity: 6.5 gr/l tartaric acid

pH: 3,23

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#### Characteristics

Colour: Citrus yellow

Flavour: Honey, walnut, pineapple, with a slight scent of wood

Palate: Nicely balanced, a fresh and fruity taste with a prolonged finish.

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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