

VINHA DA TAPADA COELHEIROS® RED 2005

Classification:	Regional Wine
Туре:	Red
Grape Variety:	Aragonês, Trincadeira, Cabernet Sauvignon e Castelão
Region:	Alentejo
Vineyard Area:	15 Ha
Type of Soil:	Sandy
Vinification:	Complete fermentation in stainless steel vats at 28°C
Ageing:	6 months in french oak casks 4 months in bottle
Life Estimate:	5 years
Analysis	
Alcohol Content:	13%
Total Acidity:	6,1 gr/l tartaric acid
pH:	3,49
Serve Preferably With:	Grilled or roasted beef and cheese
Characteristics	
Colour:	Deep ruby red
Flavour:	Berry fruits with a scent of wood
Palate:	Full, fruity and nicely balanced. Long Finish
Storage in Private Cellars:	Bottles should be stored lying horizontally;Temperature around 13°C Humidity: 60%
Oenologist:	António Saramago
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Herdade dos Coelheiros