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TAPADA DE COELHOIROS

Garrafeira 2004

Classification: Regional Wine

Type: Red

Grape Variety: Cabernet Sauvignon e Aragonès

Region: Alentejo

Vineyard Area: 1.5 Ha

Type of Soil: Sandy

Vinification: Complete fermentation in inox vats at 28°C

Ageing: 18 months in 100 % new french oak casks
12 months in bottle

Life Estimate: 10 years

Analysis

Alcohol Content: 13,5%

Total Acidity: 6.8 gr/l tartaric acid

pH: 3.50

Characteristics

Colour: Deep ruby red

Flavour: Rich, berry fruits, tobacco and spices

Palate: Full, round tannins well balanced acidity, prolonged fruity aftertaste.

Serve Preferably With: Roasted or grilled beef and cheese

Storage in Private Cellars: Bottles should be stored lying horizontally;
Temperature around 13°C
Humidity: 60%

Oenologist: António Saramago



Herdade dos Coelheiros