

# COELHEIROS × CHARDONNAY × 2016



## CLIMATE

2015–2016 was influenced by a warm winter and a cooler spring, which led to a late ripening, promoting varietal aromas. The annual rainfall was just 489mm and the rainiest month was May. Both summer and fall were dry which allowed for the best moment to harvest. This combination of factors resulted in small and concentrated bunches.

## GRAPES

100% CHARDONNAY

## VINEYARDS

LEONILDE

## VINEYARDS DESCRIPTION

- × 300m altitude;
- × Bilateral cordon;
- × Row orientation northwest southwest;
- × Non-irrigated.

## SOIL

Granitic origin with high clay content, sandy texture and low fertility.

## VINIFICATION

The grapes were handpicked into 25kg boxes and immediately transported to the cellar for chilling. After 24h, the bunches were selected for pneumatic pressing. The must was decanted and racked into stainless steel tank where alcoholic fermentation began with selected yeast. 100% of the partially fermented must was racked to French 500L oak barrels to continue the process. Following the fermentation, the wine remained in contact with fine lees with periodic bâtonnage.

## PLANTATION YEAR AND DENSITY

1982 × 3.333 PLANTS/HA

## PRODUCTION

1 TON/HA × 6HL/A

## BOTTLE AGEING POTENTIAL

5/10 YEARS

## AGING

8 MONTHS IN FRENCH OAK BARRELS WITH BATONNAGE

## PRODUCTION

3.600 BOTTLES

## ALCOHOL

14,0%

## PH

3,24

## TOTAL ACIDITY

5,90G/L

## TOTAL SUGAR

0,6G/L

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