

TAPADA DE COELHOIROS ALENTEJO TINTO



Touriga Nacional and Touriga Franca. On the nose, expressive notes of forest fruits stand out, with slight hints of spices from barrel aging. In the mouth, it reveals itself to be elegant and fresh, with fine tannins and balanced acidity that provide liveliness and structure to the whole. The finish is long and persistent. Organic.

This wine originates from the vineyards of Taco and Choupal, located at an average altitude of 300 meters. The soils are of granitic origin and have a clay-sandy texture. Organic farming practices adopted in 2017, evolving into biodynamics in 2020, reflects a commitment to sustainability and promoting soil regeneration. The grapes were handpicked into crates and transported to the winery, where they were destemmed. Alcoholic fermentation took place in stainless steel tanks at controlled temperatures. After fermentation was complete, the wine underwent post-fermentation maceration for 5 days. Malolactic fermentation occurred naturally in stainless steel tanks, and then the wine was transferred to used French oak barrels where it remained for 12 months.

An estate with 500 years of history, Tapada de Coelhoiros is much more than a vineyard or a winery. The huge property, almost 2,000 acres, incorporates only 123 planted to vine. The rest is a patchwork of walnut trees, olive groves and most importantly, Portuguese cork oak forest (in many ways, the ancestral backbone of the entire wine industry). The property is entirely organic and is biodynamically farmed. Proprietor Alberto Weisser, Portuguese winemaking luminary Luis Patrão and vineyard manager João Raposeira recognize that at 500 years old, they are not going to teach the domain itself anything new: it is up to them to learn what Coelhoiros can do. The greatest emphasis is placed on biodiversity. Everything is meticulously managed, and technology is used to facilitate the land's health. The estate's sheep, a key component of the agriculture, are carefully managed.

Likewise, bat and bird populations are encouraged throughout the entire property as alternatives to chemical forms of pest management. Cover crops seeded are utilized to allow for better rain penetration. Further, diversity of plant life in the vineyards better aerates the ground and helps to avoid soil decomposition over time, not to mention the microbial benefits. Sustainability is as important as organics; the entire property runs on solar power, and as they are not able to farm without some irrigation, soil probes are used to measure moisture in the earth to conserve water and prevent erosion.

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Tasting Note:

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balanced acidity; liveliness & structure; long
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Shelf Talker:

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