

TAPADA DE COELHOIROS ALENTEJO BRANCO



Arinto and Antão Vaz. On the nose, citrus notes such as lime and grapefruit stand out, surrounded by stone fruit notes characteristic of Antão Vaz, which add complexity. On the palate, the pronounced acidity of Arinto stands out, providing freshness, and a smooth texture that culminates in a prolonged and clean finish. This wine balances freshness, vibrant fruit, and complexity, making it ideal for pairing with seafood or serving as an aperitif. Organic.

Located at an altitude of 300 meters, the Vineyards of Monte and Alto are dominated by white grape varieties, particularly the Arinto which is the basis of this wine. Monte has sandy-clay soil, while Alto is characterized by soils with a deep clay base, essential for the structure and minerality of the wine. The grapes were handpicked into crates and immediately transported to the winery where they were stored in a cold chamber for 24 hours. This was followed by grape selection, pneumatic pressing and decanting. Alcoholic fermentation began in stainless steel tanks with selected yeast. After fermentation began, about 30% of the batch was transferred to barrels and *foudres*. The fine lees were kept in contact with the wine.

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 Luís 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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Arinto & Antão Vaz. Aromas of lime, grapefruit & stone fruit; pronounced acidity & a smooth texture; balanced freshness, vibrant fruit & complexity; prolonged & clean finish. Organic.

Shelf Talker:

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