

# CASAL DA COELHEIRA PRIVATE COLLECTION FERNÃO PIRES 2023



**REGIÃO**  
TEJO

**ENÓLOGO**  
NUNO FALCÃO RODRIGUES



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## **GRAPE VARIETIES**

Fernão Pires

## **SOIL TYPE**

Sandy

## **WINEMAKING**

Destemming, pneumatic pressing, cold settling, partial fermentation in oak with temperature control, “batonnage”, stabilisation and filtration.

## **ANALYSIS**

Alcohol: 13,6%

Total Acidity: 5,5 g/l

pH: 3,43 g/l

Total Sugar: 0,6 g/l

## **SERVING SUGGESTIONS**

Let it breath 15-30 min

Temperature: 10 - 12°C / 50-54°F

Gastronomy: fish, seafood, white meat

Longevity: drink now or keep it till the end of 2029

## **TASTING NOTES**

Let it breath 15-30min. Intense, creamy, flowery, some vanilla.

Good volume in the mouth, well integrated acidity, intense and elegant finish, with subtle notes of oak. Great potential to age.