

CASAL DA COELHEIRA PRIVATE COLLECTION BLEND RED 2021



REGION
TEJO

WINEMAKER
NUNO FALCÃO RODRIGUES



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GRAPE VARIETIES

Touriga Nacional and Alicante Bouschet

SOIL TYPE

Sandy

WINEMAKING

Destemming, maceration and fermentation in mechanical “lagares” with temperature control, malolactic fermentation, matured in French and American oak barrels and filtration.

ANALYSIS

Alcohol: 14,9%
Total Acidity: 7,20 g/l
pH: 3,50
Total Sugar: 0,9 g/l

SERVING SUGGESTIONS

Temperature: 17°C / 63°F
Gastronomy: cheese, red meat
Longevity: drink now or keep it till the end of 2030

TASTING NOTES

Dark red color with a very rich notes of forest aroma, black fruits, cassis and cherry combined with a subtle vanilla notes resulting from aging in barrels. Taste is fresh, with a nice acidity and a powerful structure to tame with meat dishes rich in aromas and flavors.