

CASAL DA COELHEIRA RESERVA WHITE 2023



REGION
TEJO

WINEMAKER
NUNO FALCÃO RODRIGUES



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GRAPE VARIETIES
Chardonnay, Arinto

SOIL TYPE
Sandy

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

ANALYSIS
Alcohol: 12,8%
Total Acidity: 5,8 g/l
pH: 3,34 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 2030

TASTING NOTES
Let it breath 15-30min. Intense, creamy, jelly with citrus, some vanilla, orange peel, spices. Good volume in the mouth, well integrated acidity, intense and elegant finish, with subtle notes of oak. Great potential to age.