

# CASAL DA COELHEIRA AMPHORA WHITE 2023



**REGIÃO**  
TEJO

**ENÓLOGO**  
NUNO FALCÃO RODRIGUES



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## **GRAPE VARIETIES**

Fernão Pires

## **SOIL TYPE**

Sandy

## **WINEMAKING**

Hand picked and selected grapes from our oldest vineyards; fermentation in terracotta amphora from Impruneta (Italy), with Skins, seeds and stems, followed by a long skin maceration of 3 months

## **ANALYSIS**

Alcohol: 12,4%  
Total Acidity: 5,79 g/l  
pH: 3,47  
Total Sugar: <0,6 g/l

## **SERVING SUGGESTIONS**

Temperature: between 12 and 14°C (53-57°F)  
Gastronomy: pasta, white meat or dry cheese  
Longevity: drink now and through the end of 20329