

CASAL DA COELHEIRA PRIVATE COLLECTION ALICANTE BOUSCHET 2022



REGION
TEJO

WINEMAKER
NUNO FALCÃO RODRIGUES



EN118, 1331, 2205-645 TRAMAGAL
PORTUGAL

geral@casaldacoelhoira.pt
www.casaldacoelhoira.pt
+351241897219



GRAPE VARIETIES

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: 14,4%
Total Acidity: 5,84 g/l
pH: 3,50
Total Sugar: 1,5 g/l

SERVING SUGGESTIONS

Temperature: 17°C / 63°F
Gastronomy: red meat; barbecue, spicy
Longevity: drink now or keep it till the end of 2035

TASTING NOTES

Dark and deep color. The flavour is dominated by ripe fruit, with some notes of oak. It's a full bodied wine with delicate tannins and a long after taste sensations.