

# CASAL DA COELHOIRA PRIVATE COLLECTION BLEND RED 2022



**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: 14,1%

Total Acidity: 6,43 g/l

pH: 3,41

Total Sugar: 1,0 g/l

## SERVING SUGGESTIONS

Temperature: 17°C / 63°F

Gastronomy: cheese, red meat

Longevity: drink now or keep it till the end of 2031

## 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.