

CASAL DA COELHEIRA WHITE 2024



REGION
TEJO

WINEMAKER
NUNO FALCÃO RODRIGUES



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PORTUGAL

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GRAPE VARIETIES

Verdelho, Fernão Pires and Arinto

SOIL TYPE

Sandy

WINEMAKING

Destemming, pneumatic pressing, cold settling, fermentation temperature control, cold stabilisation and filtration

ANALYSIS

Alcohol: 12,2%

Total Acidity: 6,83 g/l

pH: 3,22

Total Sugar: 0,6 g/l

SERVING SUGGESTIONS

Temperature: 9-10°C / 48-50°F

Gastronomy: fish, seafood

Longevity: drink now or keep it till the end of 2028

TASTING NOTES

Aroma very fresh with notes of kiwi, lemon and lightly smoked. The tasting continues to show fresh profile, with a well balanced acidity and a persistent taste.