



RED WOLF



CASAL DA COELHEIRA RESERVA WHITE

VINTAGE

2021

VARIETAL

Chardonnay, Arinto

ORIGIN

Tejo

COUNTRY

Portugal

WINE MAKING NOTES

From grapes grown in sandy soils. Destemming, pneumatic pressing, cold settling, partial fermentation in oak with temperature control, batonnage, stabilization and filtration.

TASTING NOTES

Let it breathe 15-30 min. 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.

FOOD PAIRING

Grilled fish, seafood, creamy pasta, poultry or pork dishes

AGING RECOMMENDATIONS

Drink now or keep until 2030.

ANALYSIS

Alcohol: 13.3%

TA: 7.6 g/l

RS: 1.7 g/l

pH: 3.24

ABOUT THE WINERY

Casal da Coelheira is a family owned estate alongside the great Tagus River (Rio Tejo in Portuguese), just one hour from Lisbon.

The 64 hectares of vineyards benefit from the Mediterranean climate and the sandy soils which stress the vines.

A small pine tree forest inside the farm provides a home to a wide range of animals. The most abundant, the rabbit (coelho in Portuguese), gave his name to the Estate - "Casal da Coelheira," roughly translated "little farm where the rabbits are born."

WEBSITE

CasaldaCoelheira.pt/en

RED WOLF IMPORTS

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