



RED WOLF



CASAL da COELHEIRA RESERVA RED

VINTAGE

2019

VARIETAL

Touriga Nacional, Touriga Franca,
Cabernet Sauvignon

ORIGIN

Tejo

COUNTRY

Portugal

WINE MAKING NOTES

Grown in sandy soils. Destemming, maceration and fermentation in mechanical “lagares” with temperature control, malolactic fermentation, matured in French and American oak barrels and filtration.

TASTING NOTES

Dark and deep color. Complex aroma which combines the ripe fruit notes, with some spicy and smoked resulting from aging in oak barrels. In the mouth is a powerful wine with great body where we have the same feeling obtained in aroma - very clear fruit with very nice vanilla notes. It is very gastronomic, with firm tannins but already well tamed for immediate consumption, although the structure allows the wine to age a number of years.

FOOD PAIRING

Pasta with mushrooms, lamb, and red meat

AGING RECOMMENDATIONS

Drink now or keep until 2028.

ANALYSIS

Alcohol: 14.9%

RS: 1.2 g/l

TA: 6 g/l

pH: 3.5

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

REDWOLFIMPORTS.COM

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