TABOADELLA

GENERAL

First harvest: 2021 Owner: Família Amorim Winemakers: Jorge Alves & Rodrigo Costa Viticulture: Ana Mota

VINE

Grape varieties: 100% Tinta Roriz Soils: Granitic, sandy and stratified Zones: Silvã de Cima, Castendo Mode of production: Integrated Harvest: By hand Average yield: 6500 Kg/ha

ADDITIONAL WINEMAKING NOTES

100% Whole Grape Vinification: Nico Velo cement tulipe tanks Ageing: 5 months in french oak barrels Alcohol: 13% Vol. Bottling: April 2023

2022 HARVEST

From 06 September to 03 October

An atypical spring, initially quite cold, combined with the deliberate technical option to delay pruning, led to a delay in the overall harvest cycle, making it possible to avoid exposure to the late frosts that occurred in the first half of April, in the Dão Demarcated Wine Region. Flowering of the vines in the sunny weather propitiated generous formation of the grapes, giving rise to complete bunches. There was no rainfall in June, July and August, with high daytime temperatures and mild nights, which permitted good development of the bunches. These thermal amplitudes in the perfectly planted and adapted vineyards, combined with the high level of water in the subsoil, enabled balanced evolution of the maturation process, and resulted in an exceptional quality of the grapes.

The specific conditions of Taboadella's microclimate

enabled us to make wines with a profile and richness that reflect this unique terroir.



Taboadella Caementa rosé is a wine that revives the tradition of cement (caementa in Latin) in the Dão region, but with an innovative approach. The slow vinification in cement tulipe tanks, which are less intrusive, resulted in a wine with greater aromatic clarity and physical persistence. The ageing for five months in French oak barrels offers a perfect balance between vibrant acidity and a textured body. Taboadella Caementa Rosé is a wine of great elegance marked by the delicate aromas of fresh fruit and a long finish with a tension that awakens our senses.



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