# TABOADELLA

# GENERAL

First Harvest: 2018 Owner: Amorim Family Winemakers: Jorge Alves & Rodrigo Costa Viticulture: Ana Mota

# VINE

Grape varieties: 100% Touriga Nacional Soils: Granitic Zone: Silvã de Cima, Castendo Production mode: Integrated Harvest: by hand Average yield: 4000 Kg/Ha

## ADDITIONAL WINEMAKING NOTES

100% vibration screening and destemmed Ageing: 20% in new 500l French oak barrels; 80% in second year barrels for 9 months Alcohol: 13%. Bottling: April 2022 Production: 17.500 bottles

# HARVEST 2020

From 8th of September to the 3rd October

There was an early spring in the months of January and February. The technical team chose to delay the cycle, and pruned in March, thereby avoiding production losses due to the late April frosts that occurred in the Dão demarcated wine region. During the spring, there was above normal precipitation, which proved to be very positive in restoring the desired water levels in the soil and for perfect development of the remaining vegetative cycle. The summer was mild and cool, which enabled a very balanced maturation of the grapes, without water stress. This harvest proved to be generous in terms of the quantity and quality of the grapes. All the refined technical expertise and the capacity to know how to wait for the right moment, based on the search for the best natural balance of acidity/pH/sugars, combined with careful control of the phenolic maturation of the grapes. This has allowed us to create unique wines. The generous fruit, precision, complexity and concentration, combined with the elegance and fluidity of the musts, has enabled us to produce wines with a profile and richness that mirror this unique terroir.

TOURIGA NACIONAL RESERVA 2020 | DÃO

Touriga Nacional is the international icon of Portuguese grape varieties. It originated in the region where it finds its greatest expression - the Dão. At Taboadella it is grown close to the ground, and sparkles in the sunlight - a great example of its natural acidity in this exceptional terroir. It allows us to detect the violets whose aroma lingers in our memory, in complementarity with the notes of high altitude, black spice and the quartzitic aroma of wet granite, offering surprising complexity.



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