TABOADELLA
1255

Grande Villae

Encruzado 2024



Grande Villae Branco is a wine that embraces the irreverence of its territory, where the Encruzado grape variety expresses the unique terroir of Taboadella without filters, exactly as we envision it. It reveals remarkable aromatic complexity and presents itself as firm and complete, with a silky texture and exceptionally refined linearity.
Displaying the vibrant freshness that is characteristic of Encruzado, and enhanced by ageing in concrete tanks, this is a wine with a striking granitic minerality that only the Dão region can offer. Deep and layered, it finishes long, persistent, and remarkably precise.

OVERVIEW

First Harvest: 2018 **Owner:** Amorim Family
Winemaker: Rodrigo Costa

VINE

Grape Varieties: Encruzado
Soils: Granitic **Sub-region:** Castendo **Production method:** Integrated
Harvest: By hand **Average Yield:** 5000 kg/ha

ADDITIONAL WINEMAKING NOTES

100% whole grape
Ageing: 20% of the wine was fermented and aged in cement vats and 80% was aged in new 500-liter French oak barrels for 14 months
Alcohol: 13.5% Vol. **Bottling:** May 2026 **Production:** 6000 bottles

2024 HARVEST

The 2024 growing season was yet another climatically challenging year. A rainy spring with mild temperatures, combined with the intentional delay of pruning operations for technical reasons, helped prevent exposure to the late frosts that occurred during the second half of April, as well as the significant flower shatter observed throughout the region. Flowering proceeded normally, leading to excellent bunch development and formation.

June, July, and August were cool months with some rainfall, although daytime temperatures remained high. Towards the end of summer, a heatwave accelerated the onset of harvest. However, the mild nights experienced throughout the growing cycle allowed for good grape development and ripening. These temperature variations, combined with well-established and well-adapted vineyards and the subsoil's strong water-retention capacity, ensured a balanced ripening process, resulting in exceptionally high-quality grapes.

These unique microclimatic conditions at Taboadella enabled us to craft wines with a profile and richness that faithfully reflect the unique terroir from which they originate. We can therefore consider 2024 as "a vintage of the old days in the Dão region": a great vintage, a classic vintage.