

TABOADELLA

1255

Grande Villae

Red 2020



The Taboadella Grande Villae Red is born from the soul of the land and the passage of time. Crafted to express the uniqueness of a rich genetic heritage and the minerality of the granite soils of Taboadella, this is a wine of strong character that honours the memory of its origin while projecting us into the future with its vibrant energy, amplified by the pure expression of granite and high-altitude vineyards. A true voice of the terroir - an unrepeatable wine!

OVERVIEW

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

VINE

Grape Varieties: Alfrocheiro (40%), Touriga Nacional (30%), Tinta Roriz (30%)
Soils: Granitic Sub-region: Castendo Production method: Integrated
Harvest: By hand Average Yield: 3750 kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed
Ageing: The wine fermented and aged in Nico Velo cement vats and aged for 17 months in 500-liter French oak barrels (50% of first use and 50% of second use).12 months in bottle.
Alcohol: 14% Vol. Bottling: February 2024 Production: 3500 bottles

2020 HARVEST

Spring arrived early in 2020, followed by a hot and relatively dry summer, but with cool nights that favoured slow and balanced ripening. Pruning was carried out later (in March) to avoid damage from April frosts, thus preserving the yield. The water availability from the spring rains allowed the vines to develop healthily, resulting in concentrated grapes of excellent quality. The significant temperature fluctuations in the vineyards located at 500 metres altitude helped to preserve freshness and acidity - both essential for the wine’s complexity and longevity.
