

TABOADELLA

1255

Reserva Touriga Nacional

Red 2021



Touriga Nacional is the international icon of Portuguese grape varieties. It originated in the region where it finds its greatest expression - the Dão.

With a natural acidity provided by its terroir, this wine reveals a fresh aromatic profile of red fruit, violets, high-altitude spice such as black pepper, and wet granite notes - all marked by great elegance.

On the palate, it displays magnificent fluidity, balanced by a well-judged viscosity, very refined fruit, and remarkable precision, all pointing to outstanding aging potential.

OVERVIEW

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

VINE

Grape Varietie: 100% Touriga Nacional
Soils: Granitic Sub-region: Castendo Production method: Integrated
Harvest: By hand Average Yield: 4000 kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed
Ageing: 20% in new 500-litre French oak barrels; 80% in second-use 500-litre French oak barrels for 10 months
Alcohol: 13% Vol. Bottling: September 2023 Production: 20000 bottles

2021 HARVEST

An atypically cold spring combined with the intentional delay in pruning, at the technical team's choice, led to a slight delay in the vegetative cycle, thus avoiding production losses in the face of the late April frosts that occurred in the demarcated Dão region. The months of June and July until mid-August were hot and dry. From mid-August onwards, there was some nocturnal rainfall, along with high daytime temperatures, which gave us a balanced ripening process, resulting in exceptional grape quality. These particular conditions of Taboadella's microclimate have allowed us to produce wines with a profile and richness that reflect the unique *terroir* that gives rise to them.
